

Edition 8- What you need to know.

April 4, 2018

LeAnn Chuboff, SQFI

lchuboff@sqfi.com



Today's Presenter

- Vice President, Food Safety and Technical
- Based in Chicago, IL
- Food safety and training leader
- 25+ years experience in the food supply chain and foodservice in food safety and quality systems
- Responsible for the development, implementation and continuous improvement of the SQF Program



Edition 8



Edition 8 Timeline

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 Goals

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

Updated system elements and Good Industry Practices to focus on the latest food safety issues and regulatory requirements

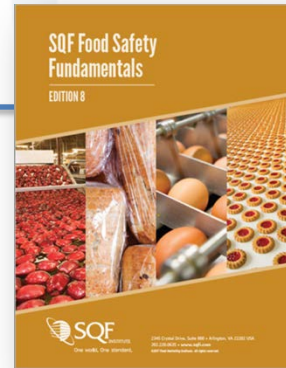
Built the quality elements to address continuous improvement

Included the GFSI Benchmarking Requirements v. 7.1

Edition 8 Structure



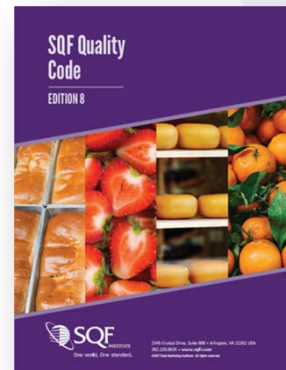
Level 1



Level 2



Level 3



Part A Update- Food Safety

- 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

Part A Update- Food Safety

- 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 follow up audit is unannounced
- Withdrawn sites are posted on sqfi.com for 12 months
- Re-design food sector categories for clearer identification of industry scopes

Edition 8 Changes- FSC

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 14- Fruit, Vegetable and Nut Processing and Fruit Juices	Added Nut Processing to the FSC description
FSC 15- Canning	Added HPP to description
FSC 19- Food Ingredient Manufacture	Added dry coffee and tea to description
FSC 22-Processing of Cereal Grains	Removed nuts from category and description. Nut processing is now in FSC 14
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

FAQ

SQF CODE, EDITION 8



SQF | International Conference

A safer world. A smarter you.

November 7-9, 2017 | Hyatt Regency Dallas | Dallas, TX



- Does a site have to implement Food Safety Fundamentals before they implement the Food Safety Code?
- Do Level 3 sites have to implement the Quality Code at their next recertification audit?
- Will the Code be translated?
- What does a site have to do if their FSC changed?
- How are the requirements that are not mandatory assessed?

SQF Code, Edition 8 - Manufacturing System Elements. Key Changes

2.1 Management Commitment

- Edition 8 changes:
 - **New 2.1.2.10** Senior site management shall ensure the integrity and continued operation of the food safety system in the event of organizational or personnel changes within the company or associated facilities.
 - **New 2.1.2.11** 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. The list of blackout dates and their justification shall be submitted to the certification body a minimum of one (1) month before the sixty (60) day re-certification window for the agreed upon unannounced audit.

2.1 Management Commitment

- Edition 8 changes:
 - Updated 2.1.3.2 The SQF practitioner (s) shall update senior site management on a (minimum) monthly basis on matters impacting the implementation and maintenance of the SQF System. The updates and management responses shall be documented. The SQF System in its entirety shall be reviewed at least annually.
 - Updated 2.1.5 Business Continuity >> Crisis Management

2.2 Document Control and Records

- Edition 8 changes:
 - Updated 2.2.1.1 The food safety management systems shall include food safety procedures, good industry practices, food safety plans; and Other documentation necessary to support the development and the implementation, maintenance and control of the SQF System.
 - Updated 2.2.1.2 All changes made to food safety plans, Good Industry Practices and other aspects of the SQF System shall be validated or justified.

2.3 Specification and Product Development

- Edition 8 changes:
 - Updated 2.3.2.2 All inputs (e.g., raw and packaging materials and ingredients) shall comply with the relevant legislation in the country of manufacture and country of destination, if known.
 - Corrected 2.3.2.4 Verification of raw materials and ingredients shall include certificates of conformance, or certificate of analysis, or sampling and testing.
 - Corrected 2.3.2.5 Verification of packaging materials shall include:
 - Clarified 2.3.2.6 Finished product labels shall be accurate, comply with the relevant legislation and be approved by qualified company personnel.
 - Clarified 2.3.3.1 Specifications for contract services that have an impact on product safety . . .

2.4.3 SQF Food Safety Plan

2.4.3.1 A food safety plan shall be prepared in accordance with the twelve steps identified in the Codex Alimentarius Commission HACCP guidelines.



2.4.3.17 Where food safety regulations in the country of production and destination (if known) prescribe a food safety control methodology other than the Codex Alimentarius Commission HACCP guidelines, the food safety team shall implement food safety plans that **meet both Codex and food regulatory requirements.**

2.4.4 Approved Supplier Program (Mandatory)

- Edition 8:
 - New Food Fraud
 - Required for incoming ingredients
 - 2.4.4.4 The site's food defense plan (refer to 2.7.1.1) shall include measures to secure incoming materials and ingredients and protect them from deliberate act of sabotage or terrorist-like incidents.
 - 2.4.4.5 The site's food fraud vulnerability assessment (refer to 2.7.2.1) shall include the site's susceptibility to raw material or ingredient substitution, mislabeling, dilution and counterfeiting which may adversely impact food safety.
 - 2.4.4.6 The food fraud mitigation plan (refer to 2.7.2.2) shall include methods by which the identified food safety vulnerabilities from ingredients and materials shall be controlled.

2.4.8 Environmental Monitoring

- New to Edition 8:
- Manufacturing
 - 2.4.8.1 A risk-based environmental monitoring program shall be in place for all food and pet food manufacturing processes.
 - 2.4.8.2 The responsibility and methods for the environmental monitoring program shall be documented and implemented.
 - 2.4.8.3 An environmental sampling and testing schedule shall be prepared, detailing the applicable pathogens or indicator organisms to test for that industry, the number of samples to be taken and the frequency of sampling.
 - 2.4.8.4 Environmental testing results shall be monitored and corrective actions (refer to 2.5.3.1) implemented where unsatisfactory trends are observed.

2.5 SQF System Verification

- Edition 8 changes:
 - Section reorganized.
 - **Updated:** 2.5.3.1 The responsibility and methods outlining how corrections and corrective actions are **determined, implemented and verified**, including the identification of the root cause and resolution of non-compliance of critical food safety limits, and deviations from food safety requirements, shall be documented and implemented.
 - **Updated:** 2.5.3.2 Records of all investigation and resolution of **non-conformities including their** corrections and corrective action shall be maintained.
 - **Added:** 2.5.4.2 **On-site personnel that conduct environmental or product testing shall participate in an applicable proficiency testing program at least annually to ensure accuracy of results.**
 - **Updated:** 2.5.4.3 Where external laboratories are utilized to conduct input or product analysis, the laboratories shall be accredited to ISO 17025 or an equivalent national standard, **and shall be included on the site's contract service specifications register** (refer to 2.3.3.1). (formerly 2.5.6.1.iv)

2.5 SQF System Verification

- Edition 8 changes:
 - **Updated:** 2.5.5.2 Staff conducting internal audits shall be trained **and competent** in internal audit procedures. (formerly 2.5.7.2)
 - **Updated:** 2.5.5.5 (mfg) Records of internal audits **and inspections** and any **corrections** and corrective action taken as a result of internal audits shall be maintained. (formerly 2.5.7.1.iv)

2.6 Product Identification, Trace, Withdrawal and Recall

- Edition 8 changes:
 - Updated: 2.6.1.1 Detail added regarding products and inputs
 - Updated: 2.6.2.1 The effectiveness of the product trace system shall be reviewed at least annually **as part of the product recall and withdrawal review** (refer to 2.6.3.3).

2.6 Product Identification, Trace, Withdrawal and Recall

- Edition 8 changes:
 - Updated: 2.6.3.2 Investigation shall be undertaken to determine the root cause of a withdrawal, **mock recall** or recall and details of investigations and any action taken shall be documented.
 - Updated: 2.6.3.3 (mfg) The product withdrawal and recall system shall be reviewed, tested and verified as effective at least annually. Testing shall include **incoming materials (one back)** and **finished product (one up)**.
 - Updated: 2.6.3.4 SQFI and the certification body shall be notified in writing within **twenty-four (24) hours** upon identification of a food safety event that requires public notification. **SQFI shall be notified at foodsafetycrisis@sqfi.com.**

2.7 Food Defense and Food Fraud

- Edition 8 changes:
 - **New** 2.7.1.3 The food defense plan shall be reviewed and challenged at least annually.
 - **New** 2.7.1.4 Records of reviews of the food defense plan shall be maintained.

2.7 Food Defense and Food Fraud

- Edition 8 changes:
 - **New** Food Fraud section
 - 2.7.2.1 Vulnerability assessment to include the site's susceptibility to product substitution, mislabeling, dilution, counterfeiting or stolen goods which may adversely impact food safety.
 - 2.7.2.2 A food fraud mitigation plan outlines the methods by which the identified food fraud vulnerabilities shall be controlled.
 - 2.7.2.3 The food fraud vulnerability assessment and mitigation plan shall be reviewed and verified at least annually.
 - 2.7.2.4 Records of reviews of the food fraud vulnerability assessment and mitigation plan shall be maintained.

Food Fraud/ Defense – What is Required?

- Food defense plan
 - ✓ Threat assessment
 - ✓ Mitigation strategies
 - ✓ Procedures for food defense monitoring
 - ✓ Food defense corrective action procedures
 - ✓ Food defense verification procedures
 - ✓ Records

FSMA 1A Final Rule Updated 6.16.16.ppt

- Food fraud plan
 - ✓ Vulnerability Assessment
 - ✓ Impact Assessment
 - ✓ Overall Risk Assessment
 - ✓ Control / Mitigation Plan
 - ✓ Review and verification
 - ✓ Records

US Pharmacopeia

Sources of Information

Food Defense

- (US FDA) FSMA : Final Rule on Mitigation Strategies To Protect Food Against Intentional Adulteration
- FDA Food Defense Plan Builder
- FDA Food Defense Mitigation Strategies Database
- PAS 96:2014 – Guide to protecting and defending food and drink from deliberate attack

Food Fraud

- US Pharmacopeia (USP)
- The Food Fraud Initiative – Michigan State University
- PAS 96:2014 – Guide to protecting and defending food and drink from deliberate attack
- PwC and SSAFE

2.8 Allergen Management

- Edition 8 changes:
- Manufacturing
 - **Change** Elements addressing identity preserved food moved to the SQF Quality Code
 - **Update** section addresses risk and management of allergens for manufacturing, including pet food
 - **Added:** 2.8.1.1** – The allergen management program shall include the identification, management, and labeling of products containing gluten, where applicable.
****If required under regulatory or customer requirements**

Module 11 – Element Overview

- 11.1 – Site Location and Construction
- 11.2 – Construction of Premises and Equipment
- 11.3 – Personnel Hygiene and Welfare
- 11.4 – Personnel Processing Practices
- 11.5 – Water, Ice and Air Supply
- 11.6 – Storage and Transport
- 11.7 – Separation of Functions
- 11.8 – On-site Laboratories
- 11.9 – Waste Disposal
- 11.10 – Exterior

Module 11

- Edition 8 changes
- Pest Control
 - Changed 11.2.7 “vermin” to “pests” and “flies” to “insects.”
 - Added 11.2.7.2 (external personnel access areas) “to protect against ingress of dust, vermin and other pests.”
 - Changed 11.2.7.4 “Poison rodenticide bait” rather than “poison bait.”
 - Changed 11.2.12.1 “integrated pest management” to “pest prevention.”
 - New 11.2.12.2 element regarding pest activity trending.
 - New 11.2.12.3 element regarding records of the disposal, investigation, and resolution of pest activity.

Module 11

- Edition 8 changes
- Equipment, cleaning and sanitation
 - **New** 11.2.9.1 specifications for equipment, utensils and protective clothing.
 - **New** 11.2.9.2 Equipment design and construction to "meet applicable regulatory requirements."
 - **Added** 11.2.9.4 (Product containers) "and readily cleaned as per 11.2.12."
 - **New** 11.2.9.2 cleaning of equipment, utensils and protective clothing at a frequency to control contamination.
 - **New** 11.2.10.8 element regarding temporary repairs.
 - **New** 11.2.10.9 Pre-operational inspection conducted after maintenance.
 - **New** 11.2.13.4 Clean in place systems.
 - **Updated** 11.2.13.8 Detergents and sanitizers to be "labeled according to regulatory requirements."
 - **New** 11.2.13.9 detergent mix concentrations.

Module 11

- Edition 8 changes
- Personnel
 - **New** 11.3.1.2 contamination of product caused by bodily fluids.
 - **New** 11.3.3.1 a risk analysis is to be conducted on clothing, hair policy, etc. to ensure that there is no risk to the food.
 - **New** 11.3.5.5 visitors shall be trained "or shall be escorted at all times in food processing, handling and storage areas."
 - **Added** 11.3.9.1 (Toilets) "Include an area inside or nearby, for storing protective clothing, outer garments and other items while using the facilities."
 - **New** 11.3.10.3 outside eating areas.
 - **New** 11.3.1.4 added: Drinking water containers in production and storage areas shall be stored in clear, covered containers, and in designated areas away from raw materials, packaging or equipment.

Module 11

- Edition 8 changes
- Water and Air Quality
 - **New** 11.5.4.2 Water used in processing shall be tested, and if required, treated.
 - **Updated** 11.5.4.2 (Water Analysis) now includes "Samples for analysis shall be taken from within the site. The frequency of analysis shall be risk-based, and at a minimum annually."
 - **Updated** 11.5.5.2 (Compressed air) now includes other gases.
 - **Updated** 11.5.5.2 (Compressed air systems) Replaced "microbiological purity" with "applicable food safety hazards."

Module 11

- Edition 8 changes
- Storage and Handling
 - New 11.6.1.1 storage plan.
 - New 11.9.1.5 controlled disposal of trademarked material.
 - New 11.9.1.6 waste for animal feed.

Primary System Elements

Edition 8 changes

- System elements for primary generally follow manufacturing
- 2.2.1.1 "Include or reference the written procedures (Good Agricultural Practices and/or Good Production Practices) and other documentation necessary to support the development, implementation, maintenance and control of the SQF System.2.3.2.2 Country of destination added.
- 2.3.1 – Removed shelf-life study requirements for new products and added reference to primary production parameters (e.g. MRL's)
- 2.3.4 – Consolidated requirements for Contract Manufacturers and simplified language.
- 2.4.3 – Added specific reference to HACCP-based model usage and requirements
- 2.4.5.1 – Revised and simplified requirements for non-performing products
- 2.8.1.1 Allergen Management requirements consolidated and simplified for application to primary production

Module 7

- Edition 8 changes:
 - Changed language throughout to remove reference to processing and manufacturing and replace with operations and/or product handling.
 - Added 7.3.2.1 potable water requirement to handwashing.
 - Changed 7.2.2 header “Glasshouses and Hydroponics” to “Greenhouses, Hydroponics and Mushrooms.”
 - Added 7.2.3.1 design and clarification to controlled atmosphere storage as well as to 7.2.3.7 and 7.2.3.8.
 - Changed 7.2.9 “Pest and Vermin Management” to “Pest Prevention.”
 - Added 7.2.9.2 pest trending requirement.
 - Changed 7.2.10.2 “exclusion” changed to “control” of domestic and wild animals from growing fields.

Module 7

- **Added** 7.3.2.2 requirement to wash hands before putting on gloves.
- **Moved** 7.4 Pre-Harvest Assessment and Foreign Matter and Glass Procedures from 7.8 to be included under harvesting and field practices.
- **Added** 7.4.3.1 additional requirements to personal practices for field packing.
- **Added** 7.7.2.1 requirement for no raw untreated manure usage.
- **New** 7.7.4.3 element for chemical application requirements that was split from chemical applicator requirements.
- **Added** 7.8.1.2 controlled disposal of trademarked material.

SQF Code, Edition 8 - Storage & Distribution System Elements

Edition 8 changes:

- System elements for storage and distribution generally follow manufacturing
- 2.3 – Specification and Contract Services
 - 2.3.1 Product handling requirements for products intended for distribution
 - 2.3.2.1 Product descriptions used rather than specifications.
 - 2.3.4 Contract Third Party Storage or Distributor modified to address storage and distribution
- 2.4.3- Added HACCP based approach
- 2.4.8 Environmental monitoring – NOT applicable for Storage and Distribution
- 2.8.1.1 Allergen Management requirements consolidated for application to storage and distribution

SQF Code, Edition 8 - Storage & Distribution Module 12. Key Changes

- 12.2.11. Removed reference to pre-op in cleaning and sanitizing
- 12.3.1.2 New element regarding contamination caused by bodily fluids.
- 12.3.1.3 Removed reference for employees exposed cuts, sores or lesions from engaging in handling packaging materials.
- 12.3.1.4 Added requirement that drinking is allowed in the facility following appropriate conditions.
- 12.3.2.2 Clarified that the hand dryer may be used in instances where there is no direct hand contact of food or food contact surfaces.
- 12.3.5.5. New requirement for driver personnel requirements.

SQF Code, Edition 8 - Storage & Distribution Module 12. Key Changes

- 12.4.1.1 Clarified that the wearing of false fingernails, false eyelashes, eyelash extension, long nails or fingernail polish is not permitted when handling food; and hair restraints are used where product is exposed.
- 12.5.2 Deleted reference to washing, thawing and treating foods and clarified that ice that is used for contact with food.
- 12.5.4 Deleted the reference for ice used in processing operations.
- 12.6.1 New requirements for general storage and handling requirements.
- 12.6.1.2 / 12.6.1.3 Stock rotation included from system elements
- 12.6.5.1 Provided clarification on the differences between chemicals used on site vs stored for distribution and sale.

SQF Code, Edition 8 - Storage & Distribution Module 12. Key Changes

- Added receiving requirements rather than unloading practices
- 12.6.7.2 12.6.7 New requirement for trailer wash
- 12.6.7.3 New element: Practices shall be in place for loading, transport and unloading receiving to protect against the contamination from biological, chemical and physical risks.
- 12.6.7.5 New element: Sites shall have a procedure in place that is documented and implemented to ensure trailers are inspected prior to receiving shipments or loading to ensure that the trailer is in good repair, clean, secured and at required environmental conditions and temperatures.
- 12.6.8 Added staging requirements
- 12.7.2 New requirements for receiving.

SQF Code, Edition 8 - Manufacture of Food Packaging System Elements. Key Changes

- Terminology and risks focused on food packaging
- New element: 2.3.1.3 for packaging used to provide a functional effect on food
- 2.3.1.5- eliminated reference to shelf life trials; Added requirement for records and validated storage conditions
- 2.3.1.7- New element for the approval of artwork for primary and secondary packaging
- 2.3.2.2- Packaging with product ingredient lists(s), allergens, identification codes, etc., shall be managed in a manner that prevents misprinting.

SQF Code, Edition 8 - Manufacture of Food Packaging System Elements. Key Changes

- 2.3.2.5- removed reference to validation of packaging material
- 2.3.5.1- modified to include Product ingredient lists(s), allergens, identification codes, etc.,
- 2.4.1.1- removed reference to requirements not applicable to food packaging
- 2.4.6.1- Added that reworked product is processed in a manner that does not contaminate raw materials or food packaging materials
- 2.4.6.2- New element on the handling of post-consumer recycling
- 2.4.6.3- information shall be handled in a manner that prevents mixed up or intermingled product.
- 2.6.1.1 Included recycled material
- 2.4.8- Environmental monitoring added as a requirement

SQF Code, Edition 8 - Manufacture of Food Packaging System Elements. Key Changes

- 2.5.4.2- New element for product testing
- 2.5.4.4- New element for procedures in place for managing and verifying correct printing plates, anilox rollers, cylinders are used during printing.
- 2.5.4.5- New element for procedures in place for effective storage of printing plates, cylinders and print blankets and identifying miss-prints
- 2.6.3- Re-worded to follow the packaging manufacture industry role in recalls
- 2.8.1.1 Allergen Management requirements consolidated for application to the manufacture of food packaging

SQF Code, Edition 8 - Manufacture of Food Packaging System Elements. Key Changes

- 2.5.4.2- New element for product testing
- 2.5.4.4- New element for procedures in place for managing and verifying correct printing plates, anilox rollers, cylinders are used during printing.
- 2.5.4.5- New element for procedures in place for effective storage of printing plates, cylinders and print blankets and identifying mis prints
- 2.6.3- Re-worded to follow the packaging manufacture industry role in recalls
- 2.8.1.1 Allergen Management requirements consolidated and simplified for application to the manufacture of food packaging

SQF Code, Edition 8 - Manufacture of Food Packaging Module 13. Key Changes

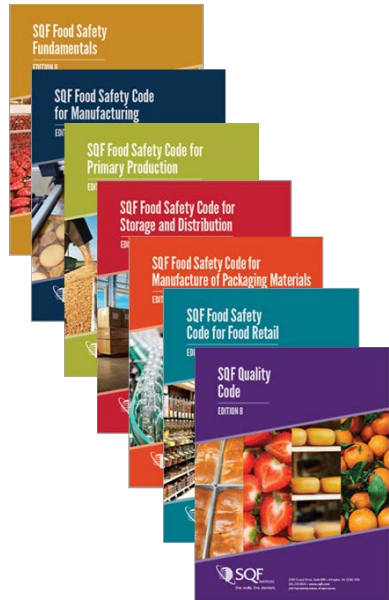
- Customized throughout to fit with the manufacture of food packaging
- 13.2.2.1- Added 'fit for purpose' for floors
- 13.2.11.3 – New element to cleaning and sanitation to protect adjacent production equipment during cleaning if using compressed air hoses.
- 13.2.11.4- Deleted reference to pre-operational inspections
- 13.2.11.7- Deleted reference to cleaners and sanitizers and replaced with cleaning agents.
- 13.3.1.4- Added that drinking water is permissible
- 13.3.5.3- New element for training visitors on site hygiene policy

The SQF Food Safety Code for Food Retail

- Review of the Retail operation from the corporate function to execution at the store level
- Corporate Audit
 - An independent review of the Organization's SQF System documentation
 - First stage for the initial Certification audit
 - Ensures the system and system documentation substantially meet the requirements of the SQF Code
- Store Audit
 - Conducted onsite by the auditor appointed by the CB and agreed upon by the Organization
 - Conducted at a time when main processes are operating or when product is in season
 - For seasonal Organizations, initial certification is conducted during peak operation part of the season
 - Must include a review of the entire store to determine impact on product being evaluated.

Action	Date
Release SQFI, Edition 8	March 31 st - available on sqfi.com
Code change documents	April 4 th – available on sqfi.com
Webinars	April 6 th – All stakeholders June 6 th – CB overview webinar July 24- TAC mid-year webinar
FAQ page	April 19 th -available on sqfi.com
Checklists to edition 8	May- Excel, free version- available on sqfi.com Sept., 2017- printable, pdf version, for purchase
Instructor-led training through SQF licensed training centers*	April – Quality and Storage and Distribution May- Manufacturing June –Manufacture of Food Packaging October- Primary *Materials translated into key languages; see consent agenda
Guidance documents for manufacturing, primary, storage and distribution and manufacture of food packaging	October- posted to sqfi.com <ul style="list-style-type: none"> • Quality document • Guidance for gaps for manufacturing (system elements and mod. 11) –posted to sqfi.com • Formatted document for mod. 11 • Formatted document for system elements (by Nov. 3rd) Coming by end of the year: <ul style="list-style-type: none"> • Storage and Distribution • Manufacturing of Food Packaging • Primary
Release of updated criteria documents (auditor, quality auditor, technical reviewer, CB)	October, 2017- sent to all CBs and ABs
SQFI online training via Alchemy Academy	September- SQF Quality Systems for Manufacturing October-Implementing SQF Systems for Manufacturing
SQFI, newsletter	Every month
Implementation date	January 2, 2018

Summary of the Top 8 for edition 8



1. Stronger requirements on what causes recalls
2. Emphasis on Senior Management
3. New element regarding equipment design and specifications
4. Putting the quality back into the Quality Code
5. Different Codes for specific industry sectors
6. New option for annual unannounced audits
7. Updated training programs for all industry scopes
8. Food Fraud

SQFI Newsletter



INDUSTRY UPDATES & TRENDS WHAT WE'RE READING

1.) FSMA UPDATE - Revised Guidance Document for RTE Foods

As of January 13th, 2017, the Food and Drug Administration (FDA) announced the availability of a revised draft guidance entitled "Control of Listeria monocytogenes in Ready-To-Eat Foods." The revised draft guidance is intended for any person who is subject to the "Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food" and who manufactures, processes, packs, or holds ready-to-eat (RTE) foods. *To view the draft, [click here](#).*

2.) Edition 8 of the SQF Code is now available for public comment.

Continuous improvement is not just something we preach at SQFI...it's something we practice. Keeping a diligent watch on the food safety and quality industry, and creating relevant and timely updates to our program is the corner stone of the SQFI mission and vision. That's why we've updated the SQF Code edition 7.2 to edition 8. A draft of the SQF Code Edition 8 is now up on our website and available for public comment until February 6, 2017. *[Click here to view the proposed changes.](#)*

3.) FMI is offering FSVP Training in Arlington, VA - March 8-9.

The Food Marketing Institute (FMI), based in Arlington, VA, will be offering the Foreign Supplier Verification (FSVP) Training that was developed by the Food Safety Preventive Controls Alliance (FSPCA). This course is designed to help you understand and comply with the FSVP rule and was developed by experts from industry, academia and regulatory, with consultation from FDA. *[Click here to learn more and register.](#)*

4.) Why more than ever, sustainability is good business - via BizTrends2017

"The reality is that doing business is no longer just about profit, but also about creating shared value and meeting responsibilities to contribute to inclusive economic development, and to give back to communities and our planet. As a result, there is no longer a fundamental contradiction between concern for the environment or social responsibility and business objectives." ... *[Click here to read the full article on BizTrends2017](#)*

5.) Trump to announce Sonny Perdue for Secretary of Agriculture - via POLITICO

"President-elect Donald Trump plans to nominate former Georgia Gov. Sonny Perdue to be the next Agriculture secretary, transition officials have informed POLITICO, making a pick that's likely to please farm groups while angering those who have called for more diversity in his Cabinet. ... *[Click here to read the full article on POLITICO.](#)*

- Sent out monthly
- One Point for all SQF Information
 - ✓ Industry Updates & Trends
 - ✓ Training Opportunities
 - ✓ Featured Webinars
 - ✓ Tools & Resources
 - ✓ Supplier Spotlight
 - ✓ SQFI Contact Info

Thank You!

SQFI Technical Contacts

North America:

LeAnn Chuboff
Senior Technical Director
lchuboff@sqfi.com

Kristie A. Grzywinski
Senior Technical Manager
kgrzywinski@sqfi.com

Chris Sinclair
Compliance Manager
csinclair@sqfi.com

Jeanette Litschewski
Technical Specialist
jlitschewski@sqfi.com

Australia, Asia:

Bill McBride
Asia Pacific Representative
bmcbride@sqfi.com.au

Canada:

Frank Schreurs
Canada Representative
fschreurs@sqfi.com

México:

Luis Alberto Cruz
Representante en México
lcruzg@consultant.com

General Info:

info@sqfi.com