



SQF Certification

The Benefits of Safe Quality Food (SQF) Certification with UL
UL Registrar

Agenda



Introduction

SQF Preparation

Choose a Category

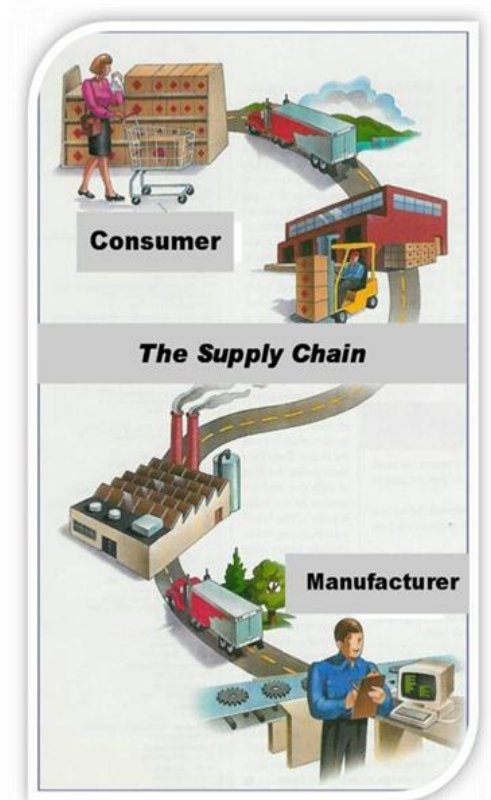
The Next Step to the Audit Process

Benefits of SQF

UL Registrar Offering

**Provides independent, accredited third-party
Factory and Manufacturing process Audits.**

- Food & Beverage
- Pharmaceuticals
- Nutritional Supplements
- Personal Care Products
- Household Chemicals
- General Merchandise
- Apparel & Textiles
- Footwear & Leather
- Toys & Toy Premiums
- Kitchenware & Cookware
- Electrical
- Furniture
- Supply Management Chain



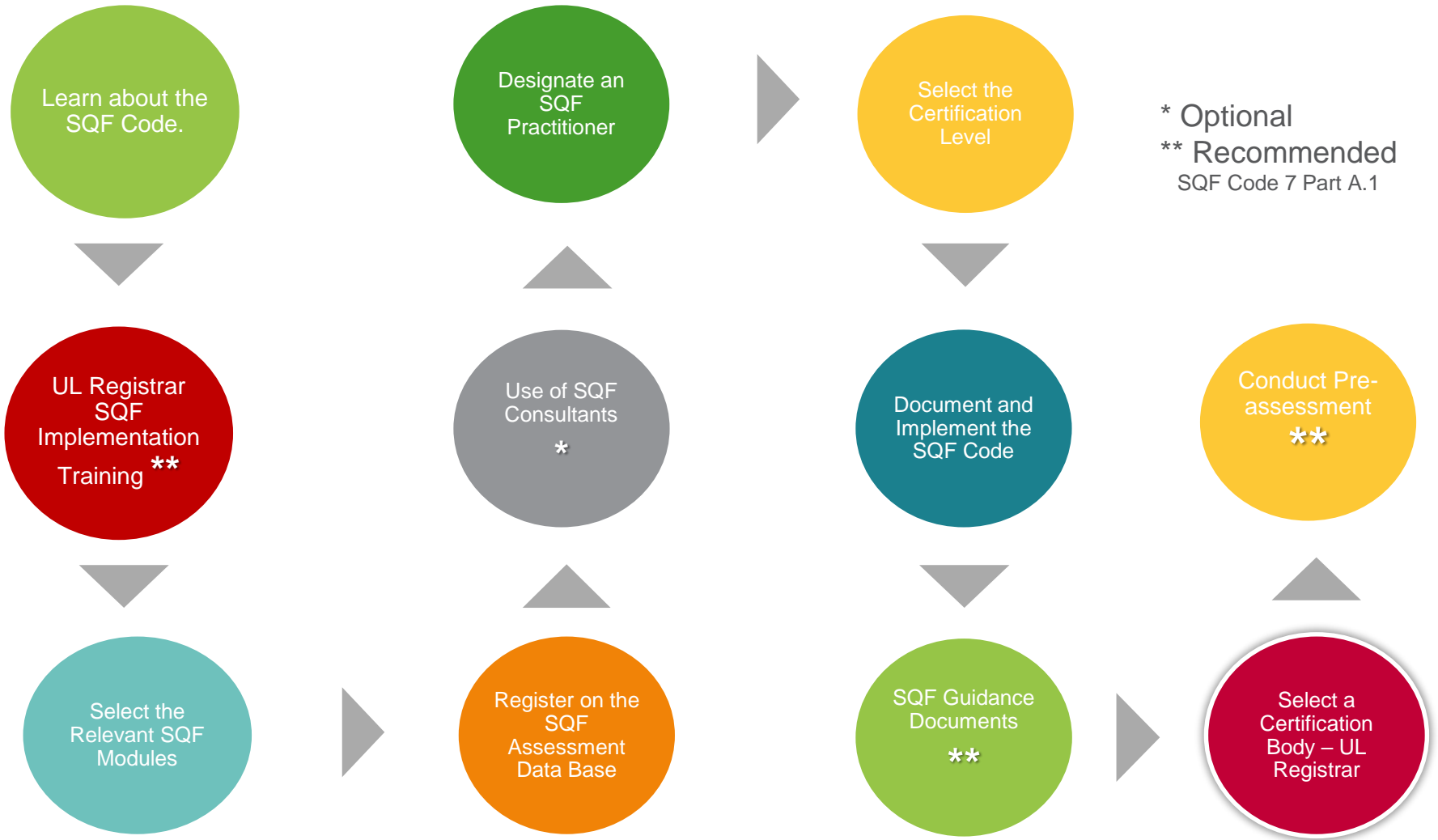
UL Clients, retailers, buyers and manufacturing organizations alike, utilize UL-R Manufacturing Audits and Systems as a means of demonstrating compliance with due diligence, customer requirements and international standards of quality, safety and legality.

Introduction



- SQF is recognized by retailers and food service providers around the world who require a rigorous, credible food safety management system.
- Using the SQF certification program will help reduce assessment inconsistencies and costs of multiple assessment standards.
- The SQF Program is recognized by the Global Food Safety Initiative (GFSI) and links primary production certification to food manufacturing, distribution and agent/broker management certification.
- Administered by the Food Marketing Institute (FMI), SQF benefits from continual retailer feedback about consumer concerns. These benefits are passed on to SQF certified suppliers, keeping them a step ahead of their competitors.
- SQF is the only scheme to integrate a quality component as well as food safety.

Preparing for SQF Certification



SQF Food Sector Categories



Appendix 1- SQF Code 7.2

Appendix 1: SQF Food Sector Categories

No.	Category (Supplier Scope of Certification)	GPSI Industry Scopes	Applicable SQF Code Modules	Description	Example of Products	Level of Risk
1	Production, Capture and Harvesting of Livestock and Game Animals: Free Range Animal Production Intensive Animal Production Dairy Farming Game Animals Agriculture	A: Farming of Animals	Module 2: System elements Module 5: GAP for farming of animal products	Applies to the capture, transport, holding, intensive animal husbandry and free range farming of animals, but does not include fish.	Includes: Deer, cattle, goats, sheep, pigs, poultry, ostrich, emu, egg, etc.	Low risk
2	Growing and Harvesting of Animal Feeds	F: Production of Single Ingredient Feed	Module 2: System elements Module 3: GMP for animal feed production	Applies transport sources manufactured		
3	Growing and Production of Fresh Produce: Fresh produce that will undergo further processing Ready-to-Eat (RTE) Produce	B: Farming of Plant Products	Module 2: System elements Module 7: GAP for farming of fruit and vegetable products	Applies preparatory controls whole fin products intensive including hydropop operator		
4	Fresh Produce Pack house Operations	D: Pre-processing of Plant Products	Module 2: System elements Module 10: GMP for pre-processing of plant products	Applies cleaning, storage, packaged vegetable processing		
5	Extensive Broad Acre Agriculture Operations and Seed Production	B: Farming of Grains and Pulses	Module 2: System elements Module 8: GAP for farming of grains and pulses	Applies prepared and other		

No.	Category (Supplier Scope of Certification)	GPSI Industry Scopes	Applicable SQF Code Modules	Description	Example of Products	Level of Risk
6	Harvest and Intensive Farming of Fish Wild Caught Fish Aquaculture and RTE fish.	A: Farming of Fish and Seafood	Module 2: System elements Module 6: GAP for farming of fish	Applies to the harvest and wild capture and intensive farming of freshwater and marine fishes and shellfish, including purification, transport and storage and extends to gilling, gutting, shucking and chilling operations at sea.	All fresh and salt water fish and shellfish species including: Tuna, abalone, lobster, shrimp, salmon, snapper and other finfish spp. Tuna, oysters, mussel, salmon, tilapia, shrimp, bass, catfish etc.	Generally low risk, although some products and processes are classified as high risk.
7	Slaughterhouse, Boning and Butchery Operations: Red Meat Poultry Meat	C: pre-process handling of animal products	Module 2: System elements Module 9: GMP for pre-processing of animal products	Applies to the slaughtering, dressing, eviscerating, transport, storage, chilling, freezing and wholesaling of all animal species and game animals for consumption and extends to all meat cuts.	Includes uncooked poultry, pork and red meat animal species processed in retail butcher shops, boning rooms and meat wholesale markets, including ground (minced) meats. Bone in and whole muscle fillet for pork and red meat species including ground (minced) red meat. Bone in and whole muscle poultry fillet and ground (minced) poultry meat.	Low risk
8	Processing of Manufactured Meats and Poultry	D: Processing of Perishable Animal Products	Module 2: System elements Module 11: GMP for processing of food products	Applies to the processing, manufacture, transport and storage operations where meat (all red meat species and poultry) is the major ingredient including all value-adding operations (i.e. cook-chill, crumbing, curing, smoking, cooking, drying, fermenting and vacuum packing) and chilling and freezing operations, but not canning of meat or poultry product.	Includes poultry, pork and red meats blends and raw heat-treated and fermented poultry, pork and red meats including salami, hot dogs, sausage, bacon, pepperoni, and meat pastes etc.	High risk product and process knowledge required
9	Seafood Processing: Raw fish and fishery products Uncooked RTE Fish Cooked RTE Fish	D: Processing of Perishable Animal Products	Module 2: System elements Module 11: GMP for processing of food products	Applies to the processing, manufacture, transport and storage of all fish species and extends to value-adding operations including deboning, fermenting, crumbing, smoking, cooking, freezing, chilling, drying and vacuum packing, but not canning of fish product.	Includes: Whole fish, fish filets, reformatted fish cakes, coated fish portions uncooked fish product Sashimi, sushi and raw uncooked shellfish such as oyster and mussels Includes, surimi smoked cooked fish products chilled or frozen that require no further cooking prior to consumption.	Some products are classified high risk. Uncooked RTE product is high risk and process knowledge required
10	Dairy Food Processing	D: Processing of Perishable Animal Products	Module 2: System elements Module 11: GMP for processing of food products	Applies to the processing, transport and storage of food products from all species used for milk collection and extends to all value-adding operations including freezing, pasteurizing, ultra filtration, evaporation/concentration, fermentation, clarification, culturing and spray drying of	Includes all milk collection and includes milk and cream, butter, cottage cheese, sour cream, all forms of cheese, yogurt, ice cream and dried milk. Includes milk substitutes such as soy milk and tofu (where the process and technology is essentially the same). Also includes	High risk product and process knowledge required

SQF Code 7.2
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SQF Modules



- Module 2 – System Elements
- Module 3 – GMP for Animal Feed
- Module 4 – GMP for Pet Food Production
- Module 5 – GAP for Farming of Animal Products
- Module 6 –GAP for Farming of Fish
- Module 7 – GAP for Farming of Plant Products
- Module 7H GAP for Farming of Plant Products (Harmonized Produce Standards)
- Module 8 – GAP for Farming of Grains and Pulses
- Module 9 – GMP for Pre-processing of Animal Products
- Module 10 – GMP for Pre-processing of Plant Products
- Module 11 – GMP for Processing of Food Products
- Module 12 – GDP for Transport and Distribution of Food
- Module 13 – GMP for Production of Food Packing
- Module 14 – GMP for Food Brokers
- Module 15 – GMP for Food Retail, Food Service
- Module 16 – SQF Multi-site Program



Next Steps to the Audit Process

Step 1

- Obtain a FREE copy of the SQF Code 7.2 online at www.sqfi.com

Step 2

- Enroll in a UL Registrar Educational Course (Private & Public)
 - SQF Implementation
 - Advance Practitioners Course
 - Internal Auditor Training
- Enroll in online course

Step 3

- Register on the SQF Assessment Database

Step 4

- Designate a company SQF Practitioner to take Online Exam
www.sqfi.com Test for Pre-Farm & Post-Farm (English or Spanish)

SQF Assessment Database



Step 1: Register on the SQFI Website

The screenshot shows the SQF Institute website with the following structure:

- Header:** SQF INSTITUTE logo with tagline "One world. One standard." and a search bar.
- Navigation:** A top menu with "About SQF", "Standards", "Suppliers", "Buyers", "Certification Bodies", "SQF Professional", "Training Centers", "Documents", "News", and "Events". A "GET STARTED" button is also present.
- Content Area:**
 - Left Sidebar:** A menu with "Suppliers", "Certification Steps", "Costs", "Assessment Database" (sub-menu: "New Users", "Existing Users"), "SQF Certified Suppliers", "SQF Certified Supplier Survey", and "Store".
 - Main Content:** "SQF Information Day" banner for "UNITED STATES", "CANADA", and "MEXICO" with the tagline "Protecting and Promoting Suppliers Around the World". A "Resources" section includes "Downloads" (Supplier Overview Brochure, Ethical Sourcing Brochure) and "Links" (Registration User Guide, Registration Questions? Contact Us, Register for a 2014 SQF Information Day!).

Red arrows and numbers 1, 2, and 3 highlight the registration steps:

1. Arrow pointing to the "Suppliers" link in the top navigation menu.
2. Arrow pointing to the "New Users" link in the "Assessment Database" sidebar.
3. Arrow pointing to the "Assessment Database Registration" link in the main content area.

SQF Assessment Database



Step 2: Enter registration information

Step 3: Complete company billing information

Step 4: Enter company site information

Step 5: First-time login

Step 6: Familiarization with SQFAD

The image shows two overlapping screenshots of a web application interface. The top screenshot shows a tabbed interface with 'Registration Information' selected. Below the tabs is a section titled 'Registration' with the question 'Is your Company/site registered with SQFI?' and two radio buttons: 'Yes' (selected) and 'No'. The bottom screenshot shows the same interface but with a 'Registration Type' dropdown menu set to 'Re-registration'. Below this, there is a red error message: 'Please contact SQFI for your Username & Password or to establish a relationship with the company you are attempting to Re-register.' Both screenshots have a 'Cancel' button at the bottom right.

SQF Assessment Database

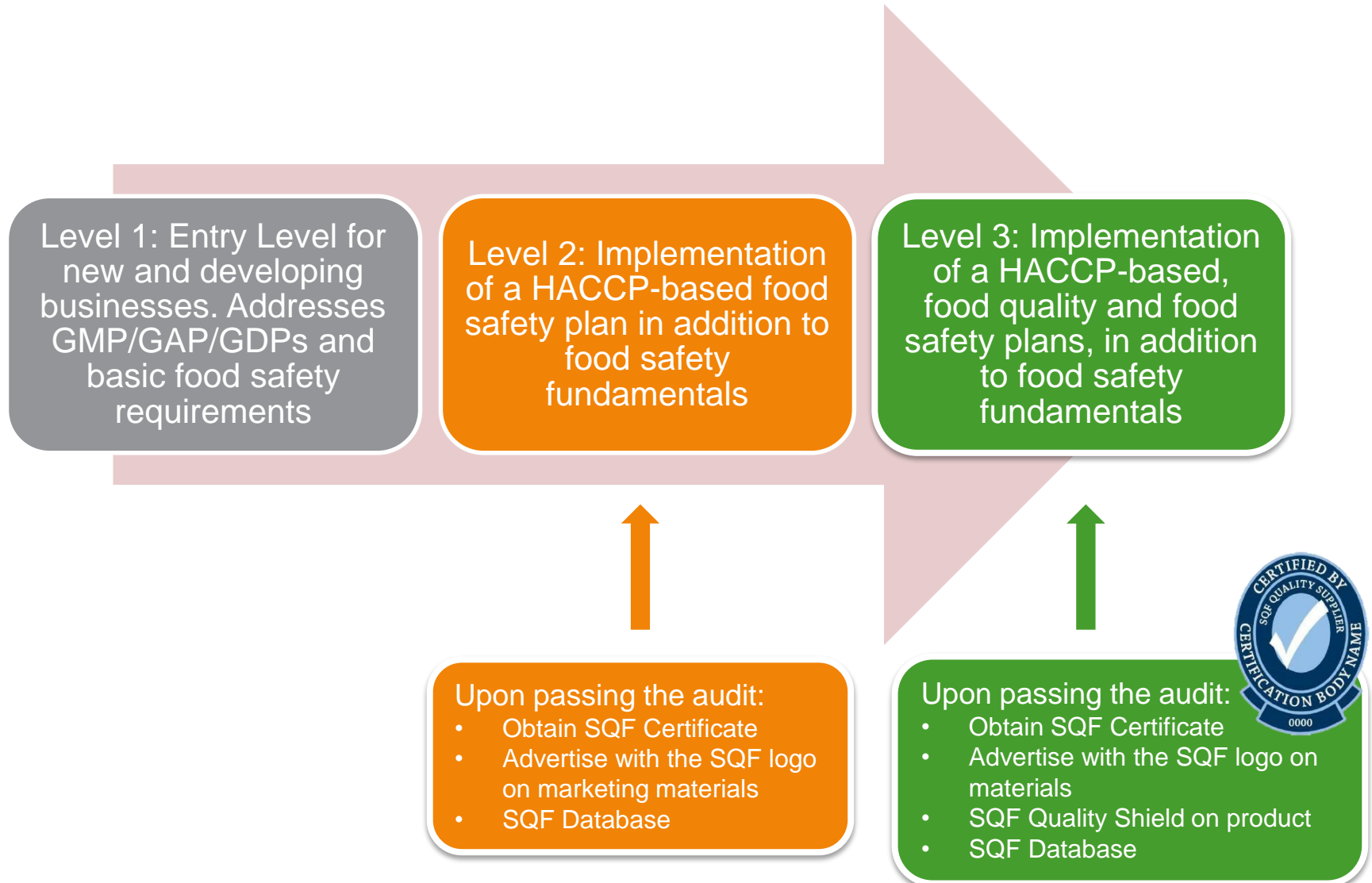


Annual SQFAD Registration Fee

Classification	Description of Classification	Fee USD
A	Suppliers with gross sales < 100,000 USD	\$100
B	Suppliers with gross sales > 100,000 USD to < 5 million USD	\$250
C	Suppliers with gross sales > 5 million USD to < 25 million USD	\$350
D	Suppliers with gross sales > 25 million USD to < 50 million USD	\$500
E	Suppliers with gross sales > 50 million USD	\$600
M	Multi-site Organization	
	Central-site	\$1000
	Each Sub-site	\$25



Certification Levels



Audit Process



1. Desk Audit Duration Table*

Standard	Basic Duration (days)
SQF Level 1	½ day
SQF Level 2	1 day
SQF Level 3	1 day

2. Facility Audit Duration Table*

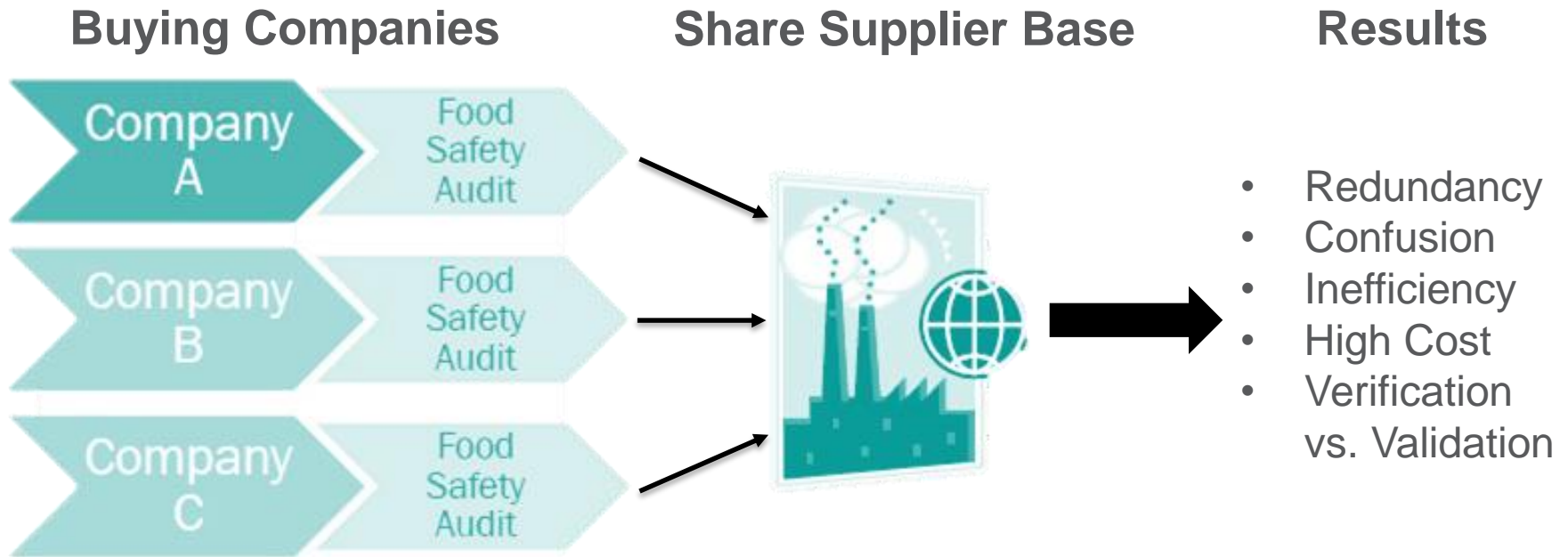
Step1	Step 2
Standard	Basic Duration (days)
SQF Level 1	1 day
SQF Level 2	1½ day
SQF Level 3	2 day

*** Subject to change due to complexity, facility size, HACCP plans and shifts**

The Hidden Cost of Poor Quality. How much will it cost you?

—Quote James Harrington

Benefits of Certification



Solution:

- Build Confidence with UL Registrar LLC Third Party Certification
- Reduce Inefficiency in the Food System
- 34% Reduction in Recalls in a 4 year period
- Once Certified, Accepted Everywhere (including Major Retailers)

UL Registrar LLC Services – SQF Training



1. SQF Implementation Training:

- Understanding of the requirements of the SQF Code 7.2.
- Effectively implement the requirements of the Code.
- Prepare the organization for the initial certification audit.
- Maintain the implemented program subsequently after attending the training.
- Understand the differences between verification and validation.
- Implement a robust verification program as required by the Code.

2. SQF Advanced Practitioner Training:

- This is an advanced level training for SQF Practitioners.
- To help current SQF Practitioners continually improve the SQF system.
- Detailed guidance will be provided to participants in the use of continuous improvement tools.
- This course will focus on post-SQF implementation activities:
 - Maintaining the system after initial certification
 - Preparing for re-certification
 - Managing corrective actions, etc.

3. SQF Internal Auditing Training:

- This training is packed with practical audit scenarios.
- Examples that will help participants understand the techniques of internal auditing.
- The expectations and requirements of the SQF Code.
- Successful completion of the training will help the participants effectively perform an SQF Internal Audit relevant to their operations.
- The Facilitator will provide honest feedback on the auditing skills of participants based on observation of practical exercises in the training in order to further improve their auditing skills.

UL Registrar Services – SQF Audits



- UL Registrar LLC, a division of UL, is licensed by Safe Quality Food Institute (SQFI) to verify and certify companies that comply with the documented requirements of the SQF Code.
- UL Registrar's SQF Audits are conducted by highly competent auditors who have years of experience in the relevant industry sectors.
- Services Include:
 - ✓ SQF Pre-Assessment Audits
 - ✓ SQF Level 1 Audits
 - ✓ SQF Level 2 Audits
 - ✓ SQF Level 3 Audits

For more information on more UL Registrar LLC Certification Programs, GMP, Social Accountability, and Training please contact ULRinfo@ul.com



Q: Can you have more than one FSC?

A: Yes, there are organization that can have more than one Food Sector Category.

- Example: Candy maker with Peanuts.
 - FSC Confectionary
 - FSC Nut Allergens

Q: Can my organization have more than one SQF Practitioner?

A: Yes, You organization can have more than one SQF Practitioner. Most organization have an SQF Practitioner per shift depending on the size or complexity.

Q: Can my organization have more than one SQF Practitioner?

A: Yes, completed a HACCP Course SQF Code 7.2, Section 2.1.2.5

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THANK YOU.



The UL Family

For more information about **UL Registrar**

Contact: ***ULRinfo@ul.com***

<http://industries.ul.com/Management-Systems>

For more information about **UL Prospector**

<https://www.ulprospector.com/users/new>

<http://knowledge.ulprospector.com/category/food-beverage-nutrition/>