Food Safety Management Systems

June 25, 2019

The Safe Quality Food Institute

Today's Goal:

- Share information about SQFI

- Discuss the various definitions and approaches to food safety management systems and one of the key components of food safety management systems

- Explain how food safety management systems are integrated in SQF

- Share the benefits of a food safety management system

And in the end we go from this.....
to bliss!

What is SQF?

- SQF is an accredited, **third-party certification (under ISO 17065)**

- SQFI is a division of the **Food Marketing Institute (FMI)**

- Modularized to provide a **farm to fork** solution

- Designed around the **GFSI** Industry Scopes

- Includes **30 different food sector categories** to meet the needs of all suppliers

- **Auditors** are credentialed by food sector category

- Independent **Quality certification**

- The SQF Code is developed with **stakeholder input**

    o Retailer Concerns

    o Technical Advisory Council Review

    o Technical Working Groups

    o Certification Body Feedback

    o Supplier Input

    o Public Comment Period

FMI - The International Food Retail Association

History of SQF

2018 - launch of edition 8

2012 – edition 7 benchmarked

2004 – first benchmarked by **GFSI**

2003 – bought by Food Marketing Institute

1994 - first published in Australia

SQF Registrations by Country (June 2019)

Top 10 Registrations by Country

- United States
- Canada
- Australia
- Mexico
- Japan
- Korea, Republic Of
- Peru
- Taiwan (Province of China)
- New Zealand
- China
- Other

United States 71%
Canada 10%
Australia 8%
Mexico 5%
Japan 4%
Korea, Republic Of 1%
Other 1%
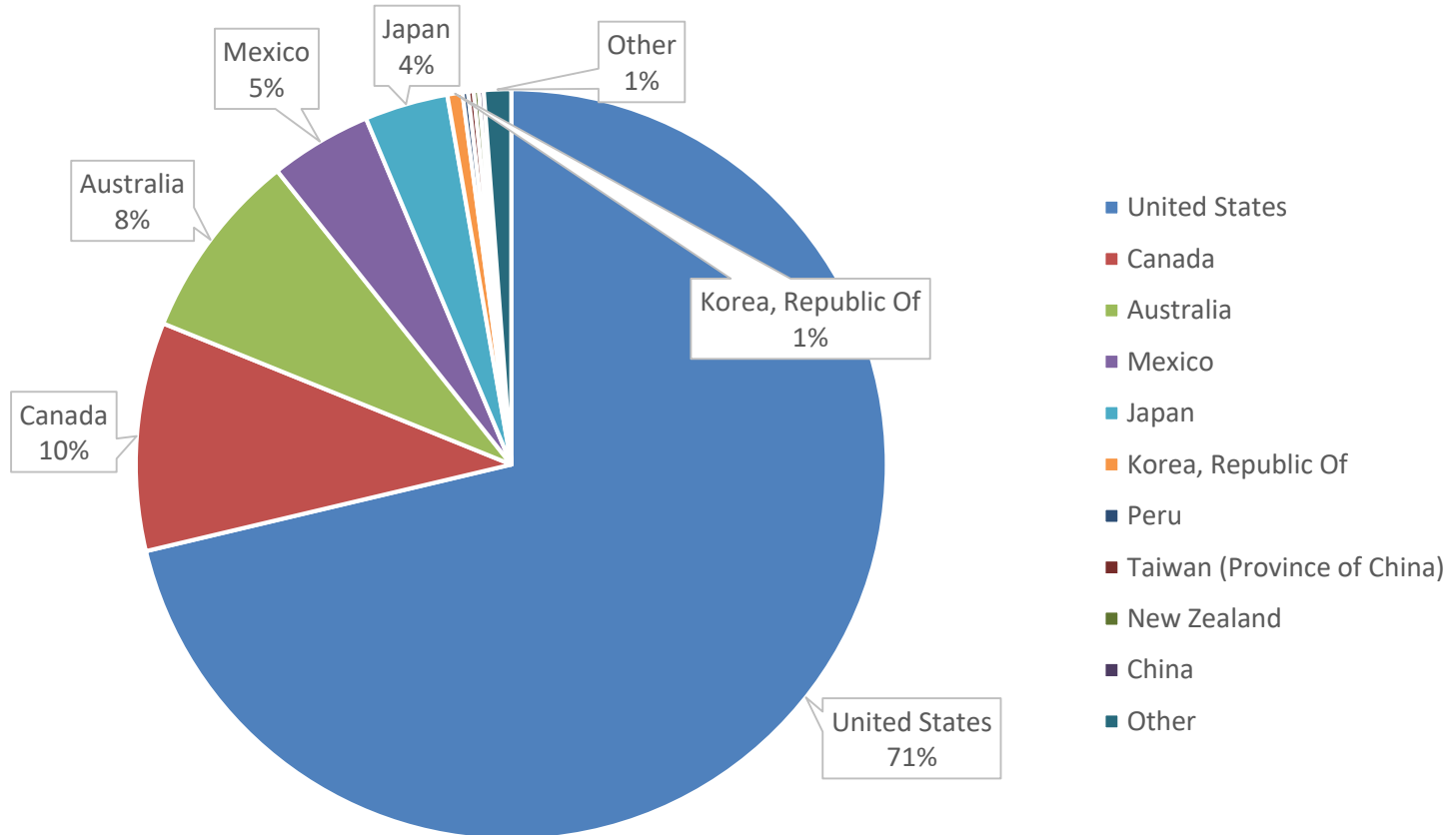
SQF Certification:
Step-wise Approach

Motivation for Today's Presentation

FDA REPORT ON THE
OCCURRENCE OF FOODBORNE ILLNESS
RISK FACTORS IN FAST FOOD AND FULL-
SERVICE RESTAURANTS,
2013-2014

PREPARED BY THE FDA NATIONAL RETAIL FOOD TEAM

November 2018

> "….those with well-developed _food safety management systems_ had significantly fewer food safety behaviors/practices out of-compliance than did those with less developed food safety management systems."
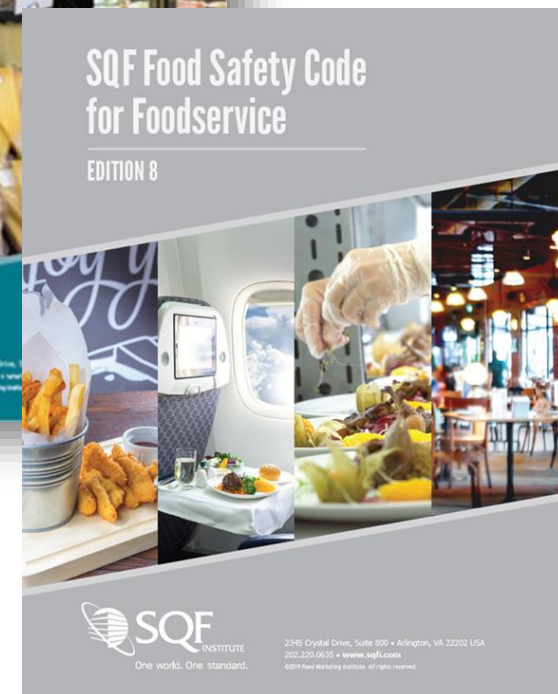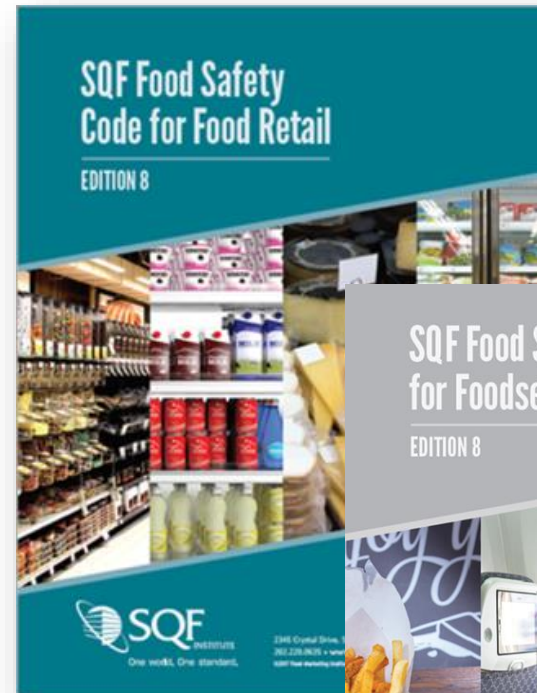
SQFI Solution
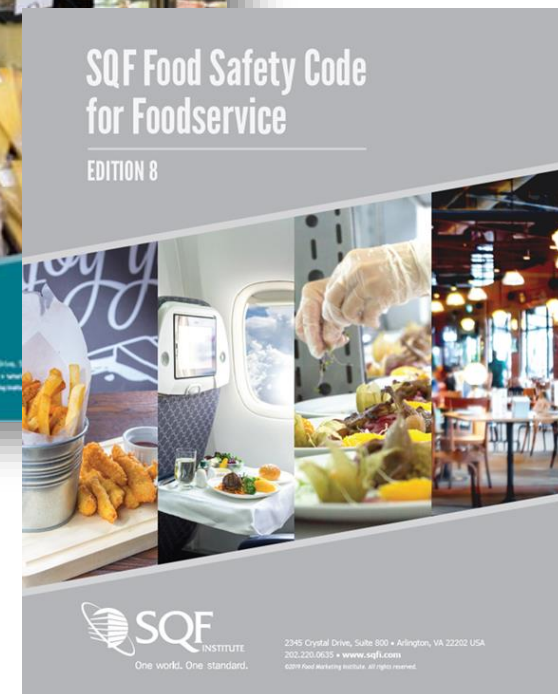
SQFI Solution

Feature
- Proactive approach to reduce and eliminate risks.
- Incorporates the food safety role at all levels of the organization from corporate down to the retail site.
- Focus on management's role in implementing and maintaining a food safety system and culture in the organization.

Advantages
- Auditors and CBs meet strong, robust requirements.
- Accredited program meeting the requirements of GFSI.
- Consistent tool to measure the execution of food safety policies and practices locally, regionally or global.

Benefits
- Developed under the trust of the SQF Brand.
- Requires consistency and continuity of policies from a corporate level down to the practices at the operation.
- Customized training and implementation tools available to assist in maintaining and sustaining the FSMS
- Certificate issued at the site and posted on sqfi.com.

Food Safety Management System

Organizational Culture

Food Safety Culture

Food Safety Management System

Active Managerial Control

Active Managerial Control *is "the purposeful incorporation of specific actions or procedures by industry management into the operation of their business to attain control over foodborne illness risk factors"* – FDA 2013

Food Safety Management Systems (FSMS) *refers to a specific set of actions (e.g., procedures, training, and monitoring) to help achieve active managerial control.* - FDA

Food Safety Culture *is the shared values, beliefs and norms that affect mindset and behaviour toward food safety in, across and throughout an organization."* – GFSI

Organizational Culture *is the values and behaviors that contribute to the unique social and psychological environment of an organization."* - http://www.businessdictionary.com

Food Safety Management System

SQF INSTITUTE
One World. One Standard.

Organizational Culture

Food Safety Culture

Food Safety Management System

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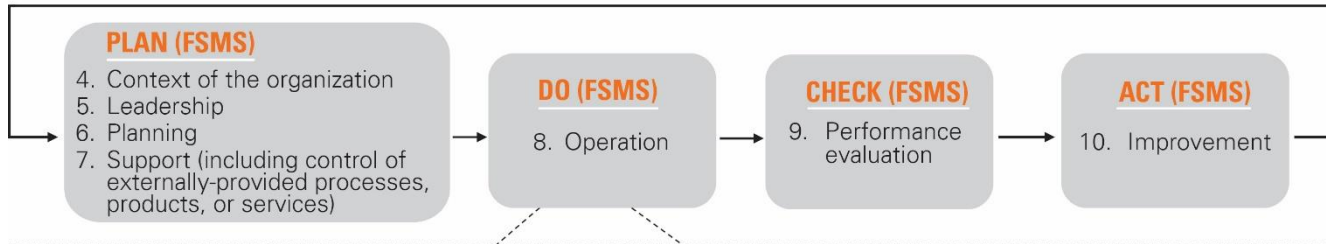
Plan Do Check Act (PDCA) Cycle

ORGANIZATIONAL PLANNING AND CONTROL

PLAN (FSMS)
4. Context of the organization
5. Leadership
6. Planning
7. Support (including control of externally-provided processes, products, or services)

DO (FSMS)
8. Operation

CHECK (FSMS)
9. Performance evaluation

ACT (FSMS)
10. Improvement

OPERATIONAL PLANNING AND CONTROL

PRPs

Traceability System

Emergency preparedness and response

Hazard Analysis

Validation of control measures

Hazard control plan (HACCP / OPRP plan)

Verification planning

Plan (Food Safety)

Updating of preliminary information and documents specifying the PRPs and the hazard control plan

Act (Food Safety)

Verification activities

Analysis of results of verification activities

Check (Food Safety)

Implementation of the Plan (Food Safety)

Control of monitoring and measuring

Control of product and process non-conformities

Do (Food Safety)

SGS ISO Updates, August, 2018

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Integrating Food Safety
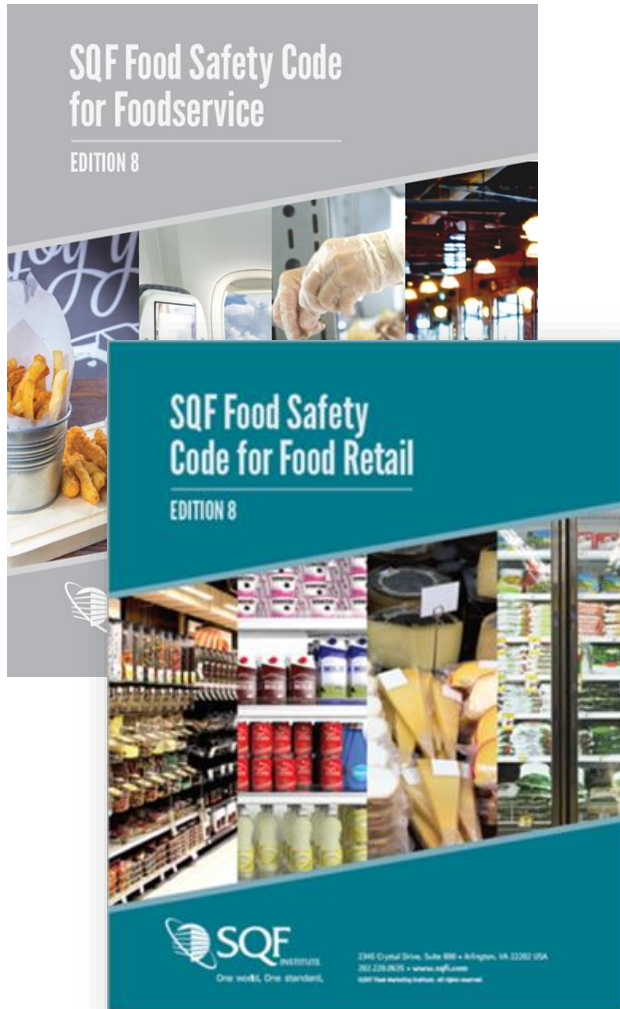
System Elements

Module 2

Technical Elements

Module 15/ 16

SQF System Requirements (System Elements)

- *Management Commitment*
- *Documentation and Records*
- *Specification, Supplier Approval and Recipe Development*
- *Food Safety System*
- *System Verification*
- *Product Information/Trace/Crisis Management*
- *Food Defense/ Food Fraud*
- *Allergen Management*
- *Training*

Technical Elements (Good Retail Practices)

- *Site Requirements and Approval*
- *Site Interior and Kitchen*
- *Equipment and Utensil Design and Maintenance*
- *Pest Prevention Program*
- *Cleaning and Hygiene*
- *Personnel Hygiene and Sanitary Facilities*
- *Receiving Delivery and Transportation*
- *Storage*
- *Water, Ice and Air Supply*
- *Waste Handling and Disposal*

What do Auditors look for?

- Management responsibility & accountability
- Food Safety fact decisions rather than business decisions
- Employee engagement and knowledge
- Employee actions
- Employee empowerment
- Evidence of continuous improvement

Benefits to Implementing Food Safety Management Systems

☑ Risk reduction (CEO can sleep at night!)

☑ Efficient and effective action to food safety incidents

☑ Engaged workforce

☑ Trust with customers and consumers

☑ Meet and exceed regulatory and legal requirements

What can we do to improve audit performance?
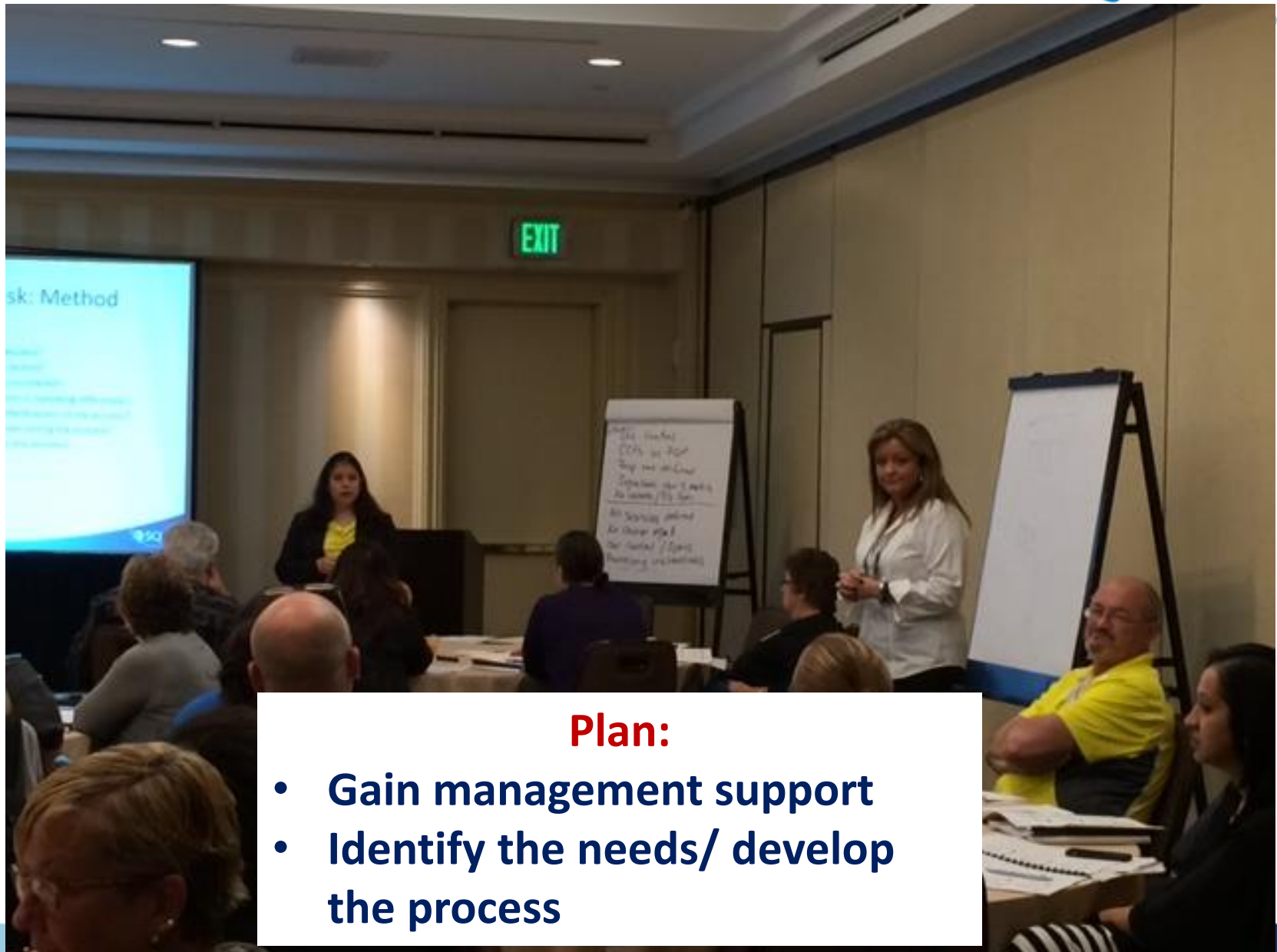
Plan:
- Gain management support
- Identify the needs/ develop the process

Do:
- **Implement the program**
- **Conduct Internal Audits**
- **Control the process**

Check:
- **Follow up on non-conformances**
- **Implement root cause**
- **Verify**

Act:
- **Build continuous improvement**
- **Repeat!**

For more Information

2019 SQF
INTERNATIONAL CONFERENCE
JW Marriott Hill Country Resort & Spa
Nov. 5-7 | San Antonio, Texas

Visit: www.sqfi.com

THANK YOU!

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