

Safe Quality Food (SQF) Certification

Deliver Excellence in Food Safety and Quality

The Safe Quality Food (SQF) certification program, built on time-tested HACCP principles, is one of the most trusted and globally recognized food safety and quality management systems. Recognized by retailers, brand owners, and foodservice providers worldwide, this GFSI benchmarked certification demonstrates your company's commitment to producing safe, consistent, and high-quality food at every stage of the supply chain.



**SCS offers
certification to all
SQF program levels:**

SQF Food Safety Fundamentals – For small and developing food businesses

SQF Food Safety Code (GFSI-benchmarked) – For operations implementing HACCP-based systems

SQF Quality Code (GFSI-benchmarked) – For sites going beyond safety to include advanced quality management

Why Choose SCS?

Four Decades of Food Safety Expertise

- **40+ years** providing expert certification services
- Early pioneer in HACCP food safety management system auditing
- Trusted by companies of all sizes, from SMEs to international operations

Superior Customer Service

- Dedicated and responsive service team assigned to your account
- Highly credentialed professional auditors
- Regional auditor availability for most categories
- Expedited scheduling to meet your timeline needs

Maximum Value Through Bundling

Save time and money by bundling your SQF audit with other certifications:

- Non-GMO Project Verification
- USDA Organic Certification
- SCS Gluten-Free Certification

- SMETA, RSPO, or MSC
- Food safety training programs

Combine services for operational efficiencies, travel savings, and streamlined audit processes.

The Certification Process



Contact SCS today for competitive pricing and to discuss your certification needs

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