What is it?

Safe Quality Food (SQF) certification provides globally recognized food safety assurance to your customers. Producers, manufacturers, processors, and retailers can all participate in this world-class, GFSI benchmarked certification. With SQF certification, companies can demonstrate the rigor of their HACCP-based food safety plan under the current SQF Food Safety Code or go one step further by meeting the additional quality management system requirements of the SQF Quality Code.

SQF is designed for use by all sectors of the food industry, from primary production, manufacturing, and processing to transport, storage, distribution and retailing. It is a HACCP-based standard for control of food quality and food safety. The scope of SQF certification is site- and product-specific.

Compliance with the following mandatory SQF system elements is required for certification: management commitment, document control and records, specification and product development, food safety fundamentals and plans, SQF system verification, product identification, trace, withdrawal and recall, food defense, identity preserved foods, and training.

To help make your transition to SQF certification easier, SCS can walk you through a pre-assessment process. Pre-assessment is a non-scored mock audit designed to assess the level of your preparedness for a certification audit. Companies can combine a pre-assessment with their initial audit for greater efficiency.

Certification Levels

- **Food Safety Fundamentals**: Entry level for new and developing businesses covering only GAP/GMP/GDP requirements and basic food safety elements.
- **Food Safety Code**: Recognizes suppliers that have implemented a HACCP food safety plan in addition to meeting fundamental requirements.
- **Quality Code**: Recognizes suppliers that have implemented a HACCP-based food quality plan in addition to food safety code system elements.

Audits are required every 6-12 months to maintain certification; frequency is based on the audit score rating.
Why work with SCS Global Services

As a leading third-party certifier to the food and beverage supply chain, SCS’ team of food and agriculture management experts can help you choose the program scheme that is right for your organization and guide you through the process. Companies and farms of all sizes, complexity and geographic locations have selected SCS as their certifier of choice.

With over 30 years of food safety and quality management, auditing and training experience, SCS provides expert and licensed SQF certification, training and consultancy services. Offering a wide range of additional food industry certifications, SCS can help you earn recognition in multiple categories including safety, quality, product claims, sustainability and social impact.

Services Offered

- SQF code and implementation
- HACCP, Internal auditing and other training to assist with SQF implementation
- SQF certification
- SQF and Management System Consulting
- Supply chain and Responsible Sourcing Management

For more information contact:

Bernadette Goldstein  
Director of Sales and Marketing, Food Safety and Supply Chain  
+1.510.963.1212 direct  
bgoldstein@scsglobalservices.com

www.scsglobalservices.com/services/safe-quality-food-sqf-certification