

## FAQs from the Field

April 2010

*Our Ecolab Technical Customer Service line receives hundreds of calls a day from customers seeking help on a wide variety of issues including the GFSI recognized programs like SQF. This section of the newsletter will address those questions on a continual basis.*

### ***Do I need bung locks for the chemicals in use in my beverage lines?***

**Q:** The SQF 2000 Code (5.4.5) addresses the storage of hazardous chemicals and toxic substances and states we need to securely store chemicals in order to assure they do not present a hazard to staff, product, packaging, product handling equipment or areas in which product is handled, stored or transported. We have sanitizer and foamer systems in place on our beverage bottling lines. The chemicals being fed to the system are currently not enclosed in a secured cage and a bung lock will not work as a suction wand is required in the open bung. Will this practice put our SQF certification in jeopardy?

**A:** You need to look at this section from a food, product and personnel safety perspective. You want to make sure non-food chemicals are controlled, safely stored, used appropriately, used by qualified personnel and accounted for. From a food safety perspective, you do not want a toxic chemical to accidentally end up on product, utensils, equipment and packaging materials. You also don't want to make it easy for someone who wants to cause your business harm to be able to access these chemicals and intentionally sabotage your product. As best practice, you need to secure (lock up) all of your non-food chemicals. This does not apply to any chemicals that you are actively using at the moment ("in use"). That daily supply does not need to be locked, nor do you need to lock the bung to the chemical drum. The bung and the dispenser fit into the drum and are there in order to sufficiently reduce the potential of splash, spill, etc. No need for you to go out and find locks for your bungs out on the processing floor. You do need to ensure that the bung is in place and that the chemical is labeled and ensure the chemical is used only by trained, qualified personnel. Also ensure that any back up drums you will be using to replace the one in current use are secured...they will be in a chemical storage facility which meets the requirements of 5.4.5.3 So don't keep more than one drum on the floor...keep your extra backups secured. Any spray bottles, buckets, etc., need to be labeled with the chemical and any extra bottles in secure storage.

### **What Is Safe Quality Food–SQF?**

SQF is a food safety and quality management program for your entire food supply chain which lays out the requirements that a food supplier must follow to control both the safety *and* quality of a product. The SQF 2000 Code is one of the six food safety management programs recognized by the Global Food Safety Initiative (GFSI).

### **EcoSure Can Help**

- ▲ We offer monthly training courses in key locations (Calif., N.J., Minn., Ill., N.C.)
- ▲ We can conduct onsite training for large groups at your location
- ▲ We offer SQF, BRC Food, FSSC22000, GFSI and HACCP training (accredited by the International HACCP Alliance)
- ▲ Our SQF consultants can help develop, implement and verify your SQF and supporting programs, and help you prepare for an audit

**SELECT THIS  
ICON to view our  
training schedule**



### **Our EcoSure SQF Expert**



EcoSure's SQF program is managed and courses taught by Dr. Tatiana Lorca, the former technical manager for the SQF Institute. Dr. Lorca has years of experience developing and delivering SQF training programs used in SQF training courses around the world. She is a registered SQF Trainer and Consultant. Dr. Lorca is also an experienced trainer and consultant for other programs such as BRC Food, FSSC 22000, HACCP and Sanitation.



For more information on BRC, HACCP, GFSI, SQF, food safety training services and consulting services, contact us via e-mail at [FoodSafety@Ecolab.com](mailto:FoodSafety@Ecolab.com), or call 866.EcoSur1, Ext 0 or visit our website at [www.ecosure.com](http://www.ecosure.com).  
To remove your name from our mailing list, please e-mail [FoodSafety@Ecolab.com](mailto:FoodSafety@Ecolab.com).