

***Can my staff use sanitizer wipes in the plant and still comply with the SQF 2000 Code?***

*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.*

**Q:** The SQF 2000 Code (5.2.11) requires hand wash basins be provided adjacent to all personnel access points and in accessible locations throughout food handling and processing areas. I work in a beverage processing facility in which there is very little hand contact with the product and ingredients. We have a central hand wash station that all staff use prior to entering the processing area. At other access points within the processing area where we do not have a hand wash basin readily accessible, could we use sanitizer wipes for personnel to clean their hands instead of installing additional hand wash basins?

**A:** No. Sanitizer wipes are not approved for use on hands, only for use on food contact surfaces as per product label. In this situation, the use of a liquid hand sanitizer would be a better option to wipes. You would first need to ensure the employee practices you have in place will require personnel to wash their hands before entering the processing area as the first line of defense. Then you will need to defend decision to not install hand wash basins (hands free or otherwise) at the other access points and support your decision to use liquid hand sanitizer instead. SQF calls this an "exclusion" and requires you to document a risk analysis, demonstrating that food safety is not compromised by your alternate method of control.

You will need to ensure the product is being used in accordance with the label. The label information contains the FDA claims and this will help you support your decision to use the hand sanitizer.

**What Is Safe Quality Food–SQF?**

SQF is a food safety and quality management program for your entire food supply chain. It lays out the requirements that a food supplier must follow to control both the safety *and* quality of a product.

SQF is one of the four food safety programs recognized by the Global Food Safety Initiative (GFSI) and offers two formats: **SQF 1000** for on-farm programs and **SQF 2000** for food manufacturing. Once a facility is audited and verified to comply with the SQF code through a third party certification process, the facility is certified for one year. Each program can be implemented and certified to one of three levels:

- ▲ Level 1 – Food Safety Fundamentals
- ▲ Level 2 – Certified HACCP Food Safety Plans
- ▲ Level 3 – Comprehensive Food Safety and Quality Management Systems

**Which SQF Level Is Right For You?**

Retailer requirements for SQF certification can vary by the type of product supplied. Be sure to check with each retail customer to ensure you understand its SQF certification requirements prior to beginning your SQF program development.

**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, 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

**Meet EcoSure's 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.



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).