

FAQs from the Field

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 BRC Food, SQF and FSSC 22000. This section of the newsletter will address those questions on a continual basis.

Do all my suppliers have to be SQF 1000 or 2000 certified?

Q: My company is undertaking SQF 2000 certification. In order to comply with the code, how far down the supply chain must I push SQF certification? Do I have to require all of my suppliers of raw materials to be SQF 1000 certified and my ingredient manufacturers to be SQF 2000 certified?

A: No. The SQF 2000 Code does not require that an SQF certified facility be supplied only by SQF certified companies and therefore you are not required to push certification down the supply chain just manage these various business partners as approved suppliers. Under 4.4.5 production inputs which potentially impact the safety and quality of your finished product (such as raw materials, ingredients and services) need to be supplied by an approved supplier or inspected or analyzed before use.

Section 6.10 specifies the requirements for an approved supplier program. Here is where you decide what you expect your suppliers to have in place and then ensure they comply. You can require them to be SQF certified, that way you know they need to have the same strong, validated and verified food safety management systems in place that you do and you can monitor their compliance to this by checking on their registration status on the SQF database (www.sqfi.com). If you chose not to require them to achieve SQF certification, then you need to establish what are the minimum food safety controls you expect them to have in place and communicate to them how they will demonstrate that to your business on an ongoing basis. Do you want them as a minimum to have HACCP in place? If you are making a Kosher product, do you expect your ingredient manufacturers to supply you with Kosher-certified ingredients? What kind of evidence do you expect them to provide you? Certifications? Letters of guarantee? You decide what is appropriate to the supplier and be sure to take risk into account. Don't forget you need to rate your suppliers according to risk and monitor them in order to ensure they are complying with your requirements.

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 food safety management programs recognized by the Global Food Safety Initiative (GFSI).

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

EcoSure Can Help

- ▲ We offer monthly training courses in key locations (Calif., N.Y., Minn., Ill., N.C., Col.)
- ▲ 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

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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 food safety training programs 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, FSSC 22000, HACCP and Sanitation.

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