

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.

How many SQF Practitioners do I really need at my facility?

Q: My company is undertaking SQF 2000 (Level 3) certification and I have just been appointed SQF practitioner for the site. At my certification audit, the SQF auditor deducted points during the audit because we only had one SQF Practitioner appointed. I have searched all over the SQF 2000 Code and I cannot find any mention of the need to have more than one SQF practitioner appointed. So how many SQF practitioners do we really need at our facility?

A: The need for an SQF Practitioner to be appointed is documented early on in the SQF code under the Management Responsibility section (4.1.2.2). This person becomes the person with the responsibility and authority to ensure the SQF program works and that the SQF program is followed. The SQF Practitioner in a facility is considered to be key to maintaining SQF certification. Section 4.1.2.5 further requires that provision be made to cover for the absence of key personnel. The SQF Practitioner is considered to be one of the "key personnel" at a site and therefore a back up would need to be appointed who would carry out the duties of the Practitioner in his or her absence. It is best practice for a business to train more than one person as an SQF Practitioner and appoint one as the site's Practitioner and the second as back up. This ensures your facility complies with sections 4.1.2.2 and 4.1.2.5.

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 1000** Code applies to on-farm production (pre-farm gate) and **SQF 2000** for food manufacturing and services. 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. 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.Y., 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 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.



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.