

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 do I prove the cleaners and sanitizers I am using in my plant are free of contaminants and suitable for use?

Q: During my last certification audit, the auditor asked me to prove that the cleaners and sanitizers that I am using on food contact surfaces are "safe" to use. Specifically, he asked what proof I could provide that the chemicals were free of contaminants and were suitable for use. How do I prove this? Do I have to do the testing myself?

A: The SQF 2000 Code (and both BRC and FSSC 22000) require that the cleaners and sanitizers be suitable for use and properly used. You can demonstrate this by having the following information available:

- ▲ MSDS - these provide the "specifications",
- ▲ Cleaners and sanitizers be included in your raw materials/ingredient register (SQF only),
- ▲ Maintain an inventory of these chemicals,
- ▲ EPA registration statement for sanitizers, disinfectants and commercial sterilants (found on the product labels and catalog sheets) includes suitability for use,
- ▲ Catalog sheets - include 'Statement of Assurance':
"This product is effective under the intended conditions of use as outlined on the product label or specified in a Sanitation Standard Operating Procedure (SSOP)."
- ▲ Letters of Guaranty (LOG)
- ▲ SSOPs describing the use (concentration, application, etc.)

Your Ecolab representative can provide documentation for each of the chemicals used in your facility. If you are working with a chemical manufacturer who has a quality management system in place (Ecolab plants are certified to the ISO 9001 standard), they have documents controls for their production processes, which includes control over purchased materials and process controls. They would thus use approved raw material suppliers, receive Certificates of Analysis (CoAs) for all the raw materials and primary packaging they use. Their process control would also include in-line and finished goods testing, specifically for the products' active ingredients.

In addition, you want to be able to demonstrate that the staff using the chemicals have been trained in chemical safety, handling and use (such as Ecolab's 'Making the Right Choice' training certification), and that the chemicals and the cleaning utensils are being stored in a safe and sanitary manner. Don't forget to ensure that the chemicals are secured unless they are actively being used on the plant floor.

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.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

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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.