

A robust Farm-to-Fork Solution



BUSINESS CHALLENGE

Demand for food safety is growing. Consumers and authorities increasingly demand that the food we eat should offer high levels of quality and security. If a problem occurs, the source of error needs to be found quickly and the problem rectified.

Demands are typically directed to the retail trade first, but responsibility now spreads through the entire food chain to include food producers, primary producers and transporters.



WHAT IS SQF?

The Safe Quality Food (SQF) Program is a rigorous and credible food safety and quality program that is recognized by retailers, brand owners, and food service providers world-wide. Recognized by the Global Food Safety Initiative (GFSI), the SQF family of food safety and quality codes are designed to meet industry, customer, and regulatory requirements for all sectors of the food supply chain – from the farm all the way to the retail stores.

The following SQF programs are available & your Bureau Veritas representative can help identify which program will best meet your needs:

- SQF Fundamentals Program
- SQF Food Safety Program
- SQF Quality Program

OUR SOLUTION

The SQF Program is not about obtaining a certificate or a gold star– it is about establishing a sound food safety program in your facility to protect your brand, your buyer, and your bottom line.

WHO IS IT FOR?

All food supply chain actors from primary production, manufacturing, and processing to transport, storage, distribution and retailing to all industry sectors

WHAT ARE THE REQUIREMENTS TO BE AN SQF PRACTITIONER THE EDUCATION AND KNOWLEDGE

- Be employed by the supplier as a company employee on a full-time basis;
- Hold a position of responsibility in relation to the management of the supplier's SQF System;
- Have completed a HACCP training course; Be competent to implement and maintain HACCP based food safety plans; and
- Have an understanding of the SQF Code their level of certification and the requirements to implement and maintain SQF Systems relevant to the supplier scope of certification.



SAFE QUALITY FOOD

WHAT ARE THE KEY BENEFITS OF SQF?



The SQF Program helps reduce assessment inconsistencies and costs of multiple audits



The SQF Program incorporates retailer and buyer feedback



SQF Supplier Search makes it easy to find an SQF Certified site



Gain confidence in the companies you work with while lessening the likelihood and impact of a recall



SQF Certification is a rigorous, accredited, global program that is benchmarked to GFSI and fulfils most regulatory requirements



The SQF Program assesses suppliers by focusing on critical food safety and quality elements such as hazard analysis, risk assessment, and proactive prevention strategies

HOW DO I CERTIFY?

Your Bureau Veritas representative is available to assist you throughout the certification process including the steps below:



Apply for certification with Bureau Veritas



Define Food Sector Category (FSC) & products to be included in the audit scope



Register your site in the SQF Database



Read & implement the code. Conduct self-audits as necessary



Schedule a Pre-audit (optional)



Schedule the Initial Desk Audit & Site audit to verify that SQF requirements are met (certificate issued)



Annual Recertification audits to follow compliance & continual improvement

WHY CHOOSE BUREAU VERITAS?



NETWORK

With 148,000+ active ISO certificates and +7,400 skilled auditors, Bureau Veritas is present in 140 countries with local specialists in 80 countries.



FOOD EXPERTISE

Bureau Veritas can help every player in the food supply chain to meet the highest standards of Quality, Health & Safety and Environmental compliance.



RECOGNITION

Bureau Veritas Certification is recognized by more than 70 national and international accreditation bodies across the world.



MARK OF GLOBAL RECOGNITION

The Bureau Veritas Certification mark is a globally recognized symbol of your organization's ongoing commitment to excellence, sustainability and reliability.

