

Summary of Changes, SQF Code, edition 7.1

Location	Edit
Part A, Table 1	Added: FSC 32
Part A, 1.3	Changed: If the supplier fails to maintain registration, the supplier certificate will be invalid until the facility is properly registered in the SQF assessment database.
Part A, 2.	Changed: The Initial Certification Process
Part A, 2.7	Added: The facility audit must include a review of the entire facility, including the inside and outside of the building, including sheds regardless of the scope of certification.
Part A, 3.4 vii	Changed: Dates of audit (last day), date of next re-certification audit, date of certificate issue, and date of certificate expiry;
Part A, 3.4 ix	Changed: SQF quality shield (level 3) and logo.
Part A, 4.4 iii	Changed: If the supplier receives an “F – fails to comply” rating at the re-certification audit or a critical non-conformity at a surveillance audit, the certification body shall immediately suspend the supplier’s certificate of registration.
Part A, 4.5 vi	Changed: Not more than six (6) months after suspension, the certification body shall conduct a surveillance audit to verify the effective implementation of the corrective action plan and that the supplier SQF System is achieving stated objectives (Seasonal clients may delay their surveillance audit until the commencement of the new season.).
Part A, 5.3	Added: Upon identification that a certified supplier initiates a food safety event that requires public notifications (such as Class 1 or Class II recall or regulatory warning letters) . . .
Module 2, header	Added: “Food” can also be taken to mean “feed,” “pet food,” or “food contact packaging materials.” “Food safety” can be taken to mean “feed safety,” or “pet food safety.” “Food safety plan” can be taken to mean “feed safety plan,” or “pet food safety plan” and “food quality plan” can also mean “feed quality plan,” or “pet food quality plan.”
2.4.3.1 i	Changed: Be prepared in accordance with the steps identified in the Codex Alimentarius Commission or NACMCF HACCP guidelines. Primary producers and feed manufacturers may utilize a HACCP-based reference food safety plan developed by a responsible authority.
2.4.3.1 iii	Added: Animal feed and pet food safety plans must include hazards associated with animal safety as well as the safety of consumers of animal products.
2.4.4.2	Added: Use of the SQF quality shield shall follow the requirements outlined in Appendix 3: SQF Quality Shield and Logo Rules of Use.
2.4.7.1	Changed: The responsibility and methods outlining how the product is reworked (recycled or recouped) shall be documented and implemented. The methods applied shall ensure:
Module 3 - Animal Feed	Added

Module 4 - Pet Food	Added
5.3.2.1 iii; 6.3.2.1 iii; 7.3.2.1 iii; 8.3.2.1 iii	Changed: Signage in appropriate languages shall be provided adjacent to hand wash basins instructing people to wash their hands after each toilet visit.
Module 7H - Food Safety Standard	Added
9.2.8.4; 10.2.7.4; 11.2.7.4	Changed: Poison bait shall not be used inside ingredient or food storage areas or processing areas.
9.3.2.4; 10.3.2.4; 11.3.2.4; 12.3.2.3; 13.3.2.3	Changed: A sign instructing people to wash their hands, and in appropriate languages, shall be provided in a prominent position.
9.3.10.3; 10.3.10.3; 11.3.10.3	Changed: Signage in appropriate languages instructing people to wash their hands before entering the food processing areas shall be provided in a prominent position in break rooms and at break room exits.
9.5.2.1, 10.5.2.1, 11.5.2.1, 13.5.2.1	Changed: . . . shall comply with local, national or internationally recognized potable water microbiological and quality standards as required.
10.2.12.2; 11.2.12.2	Changed: Benches, tables, conveyors, graders, packers and other mechanical equipment shall be hygienically designed and located for appropriate cleaning.
11.3.3.3	Changed: Clothing including shoes, shall be clean at the commencement of each shift and maintained in a serviceable condition.
11.7.3, 11.7.3.1, 11.7.3.3	Changed: Thawing of Food
12.5	Added: Water, Ice and Air Supply
12.6.8.3	Added: The refrigeration unit shall be monitored for environmental contaminants.
13.2.10.2	Changed: Protective clothing shall be manufactured from material that is not liable to contaminate food and can be easily cleaned.
16.3.3	Added: The central site shall be at the same level as the sub-sites, or a higher level.
16.3.4	Added: All sub-sites shall be at the same level.
16.7.1	Deleted.
Appendix 1	Change to FSC 10: including freezing, ultra filtration, pasteurizing, evaporation/concentration,
Appendix 1	Change to FSC 12: High risk product; Generally low risk process.
Appendix 1	Added to FSC 15: Pasteurized juice.
Appendix 1	Added to FSC 15: Canning (except dairy), pasteurizing UHT . . .
Appendix 1	Added to FSC 25: . . . and repacking of protected (i.e. skin-on) product but not repacking of exposed product or any processing operations.
Appendix 1	Added to FSC 26: . . . and recouping or repacking of outer (secondary) packaging, but not repacking of exposed product or any processing operations.
Appendix 1	Changed: FSC 32
Appendix 1	Changed: FSC 34
Appendix 2	Added: Airlock
Appendix 2	Added: Facility

Appendix 2	Added: Feed
Appendix 2	Added: Feed Safety
Appendix 2	Added: Food
Appendix 2	Change to High Risk Food: It may also apply to a food that is deemed high risk by a customer, declared high risk by the relevant food regulation or has caused a major foodborne illness outbreak.
Appendix 2	Added: Pet Food
Appendix 3, 7.1	Changed: SQFI may from time to time alter these rules of use or make new rules but no such alteration or new rule shall affect the use of the SQF quality shield by a supplier until twelve (12) months have expired from the date the alteration or new rules of use are first published by SQFI on its website (sqfi.com) unless specified by SQFI.
Appendix 3, Schedule 1- Introduction	Added: The certification body name or certificate number does not need to be on the shield on the SQF certificate.
