TIP SHEET 2

CHOOSING THE RIGHT SQF CERTIFICATION

Choosing the right SQF certification for your site depends on your site’s goals. The type of certification may be driven by a buyer’s needs/requirements, the opportunity to build a more robust food safety and/or quality program, and/or the desire to become more competitive in the marketplace. This easy-to-follow tip sheet will give you the tools you need for determining the most applicable SQF Code(s) and certification for your site.

LEARNING OBJECTIVES

- UNDERSTAND WHAT DRIVES THE NEED FOR A PARTICULAR SQF CODE
- DETERMINE WHICH SQF CODE(S) AND CERTIFICATION ARE APPLICABLE TO YOUR SITE

APPLICABLE CODE ELEMENT

- PART A OF ANY SQF CODE

KEY TERMS

- **GFSI (GLOBAL FOOD SAFETY INITIATIVE)**
  
  GFSI was launched by the Consumer Goods Forum in 2000. This organization is driven by over 400 retailer and manufacturers across the world. Through a collaborative effort, GFSI has launched a set of requirements based on input from the world’s leading food experts to compile the best food safety practices and applications throughout the food industry.

- **GFSI BENCHMARKING**
  
  Food Safety Programs are benchmarked against the set of requirements compiled by GFSI. These requirements are the framework for the SQF Food Safety Codes.
1. SQF Fundamentals, Basic
   SQF Fundamentals, Basic is an entry-level Code for small or developing food and pet food manufacturers. The goal of the Fundamentals, Basic Code is to guide sites in building their food safety programs. This Code is not GFSI benchmarked.

   There are two SQF Fundamentals, Basic Codes based on industry areas:
   a. Primary
   b. Manufacturing

2. SQF Fundamentals, Intermediate
   SQF Fundamentals, Intermediate is the next step for small or developing food and pet food manufacturers who have a Food Safety Plan in place, but are seeking to further enhance their program. This program is HACCP-based, following CODEX, but is not GFSI benchmarked.

   There are two SQF Fundamentals, Intermediate Codes based on industry areas:
   a. Primary
   b. Manufacturing

3. SQF Food Safety Codes
   These HACCP-based Codes cover industry categories of primary production, manufacturing, storage and distribution, retail, and food packaging. These Codes are GFSI-benchmarked and provide a framework, resources, and guidance for building a robust food safety system.

   There are five SQF Food Safety Codes:
   a. Primary Production
   b. Manufacturing
   c. Storage and Distribution
   d. Manufacture of Food Packaging

4. SQF Quality Code
   This Code is applicable to all SQF food sector categories (FSCs). A site must first be certified to one of the SQF Food Safety Codes before attempting certification to the Quality Code. This Code is not GFSI benchmarked.
TIP SHEET 2

Choosing the Right SQF Certification Path for your Site:

1. What are your buyer requirements?
   - I don’t have buyer requirements but want a program that measures my food safety program
   - I need a program that is approved for small, medium sites and meets the GFSI Global Markets Program
   - My retailer/buyer requires a food safety audit from a GFSI benchmarked program
   - My retailer/buyer requires a food safety audit from a GFSI benchmarked program plus a quality audit

2. What do you want this program based primarily on?
   - Risk-based
   - HACCP Learning Code
   - SQF Fundamentals, Basic (Primary or Manufacturing)
   - SQF Fundamentals, Intermediate (Primary or Manufacturing)
   - SQF Fundamentals Codes

3. Ready for a more rigorous food safety standard?
   - SQF Food Safety Code
   - SQF Food Safety Code and SQF Food Quality Code

START
- SQF Fundamentals, Basic (25%)
- SQF Fundamentals, Intermediate (25%)
- SQF Food Safety Code (25%)
- SQF Food Safety and Quality (25%)
FINISH
TIP SHEET 2

RELEVANT RESOURCES

- SQFI Information Days Calendar
  https://www.sqfi.com/events/
- SQFI Steps to Certification
  https://www.sqfi.com/suppliers/certification-steps/