

SQF Edition 8.1 Food Safety Code Changes

Location	Edition	Changes
Food Safety Code for Manufacturing		
Part A 2.10- Mandatory Elements	<p>8.0: 2.4.8 Product Release 2.4.3.1 Food Safety Plan 2.5.2 Verification and Monitoring</p> <p>8.1: 2.4.7 Product Release 2.4.3 Food Safety Plan 2.5.2 Verification Activities</p>	Correctly identified mandatory elements and numbering
Part A 5.6 -Relocation of Premises	<p>8.0: When a certified site relocates their business premises, the site’s certification does not transfer to the new site. A successful certification of the new premises must be conducted. Although the site’s certificate number shall remain the same, an initial certification audit of the new premise shall apply, i.e. a desk audit and site audit.</p> <p>8.1: N/A</p>	Removed reference that the site’s certificate number shall remain the same
System Elements 2.1.4.3	<p>8.0: reference to 2.5.5</p> <p>8.1: reference to 2.5.3</p>	Corrected reference from 2.5.5 to 2.5.3
2.2.1.1	<p>8.0: ...the organization will use to meet the requirements of the SQF Food Safety Code for Manufacturing</p> <p>8.1: ...the site will use to meet the requirements of the SQF Food Safety Code for Manufacturing</p>	Word change--organization to site
2.4.4.7	<p>8.0: materials received from other facilities under the same corporate ownership</p> <p>8.1: materials received from other sites under the same corporate ownership</p>	Word change-facilities to sites
2.4.6.1 iv.	<p>8.0: Cross refence to 2.5.6 Inspection and Analysis</p> <p>8.1: Cross reference to 2.5.4.1</p>	Change: Update to the correct cross reference within the requirement
3.2.3.4	<p>8.0: ingredients and food contact surfaces, and shall allow ease of cleaning.</p> <p>8.1: ingredients and feed contact surfaces, and shall allow ease of cleaning.</p>	Changed the reference to food to feed to align with the module

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3.2.4.1	<p>8.0: ...and with no open grates directly above exposed food product surfaces. They shall be kept clean</p> <p>8.1: ...and with no open grates directly above exposed feed product surfaces. They shall be kept clean</p>	Changed the reference to food to feed to align with the module
4.6.1.5	<p>8.0: effect on pet food safety and quality.</p> <p>8.1: effect on pet food safety.</p>	Change: removed quality from requirement
4.6.7.2	<p>8.0: The refrigeration unit shall be operational at all times and checks completed of the unit's operation, the door seals and the storage temperature checked at regular intervals during transit.</p> <p>8.1: The refrigeration unit shall be operational at all times and checks of the unit's operation, the door seals and the storage temperature at regular intervals during transit.</p>	Change: Reworded – To remove awkward wording
4.8.1.1	<p>8.0: On site laboratories shall be located separate from any pet food processing or handling activity and designed to limit access only to authorized personnel.</p> <p>8.1: On site laboratories conducting chemical and microbiological analysis that may pose a risk to product safety, shall be located separate from any pet food processing or handling activity and designed to limit access only to authorized personnel.</p>	Clarified requirement and aligned with the other PRP modules
9.2.4.5	<p>8.0: Doors, hatches and windows and their frames shall be of a material and construction which meets the same functional requirements as for internal walls and partitions.</p> <p>8.1: Doors, hatches and windows and their frames in food processing, handling or storage areas shall be of a material and construction which meets the same functional requirements as for internal walls and partitions. Doors and hatches shall be of solid construction and windows shall be made of shatterproof glass or similar material.</p>	Reworded for clarity and to align with other PRP modules
9.2.8	<p>8.0: Dust, Insect and Vermin Proofing</p> <p>8.1: Dust, Insect and Pest Proofing</p>	Changed wording from vermin to pest to align with the other PRP modules

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<p>9.2.8.1</p>	<p>8.0: All external windows, ventilation openings, doors and other openings shall be effectively sealed when closed and proofed against dust, vermin and flies.</p> <p>8.1: All external windows, ventilation openings, doors and other openings shall be effectively sealed when closed and proofed against dust, vermin and other pests.</p>	<p>Changed wording to align with the other PRP modules</p>
<p>9.2.10.2</p>	<p>8.0: Equipment and utensils shall be designed, constructed, installed, operated and maintained so as not to pose a contamination threat to products.</p> <p>8.1: Equipment and utensils shall be designed, constructed, installed, operated and maintained to meet any applicable regulatory requirements and not to pose a contamination threat to products.</p>	<p>Added ‘any applicable regulatory requirements’ to align with the other PRP modules</p>
<p>9.2.10.6</p>	<p>8.0: Protective clothing shall be manufactured from material that is not liable to contaminate pet food and easily cleaned.</p> <p>8.1: Protective clothing shall be manufactured from material that will not contaminate product and is easily is cleaned.</p>	<p>Removed reference to pet food</p>
<p>9.2.13.8 / 4.2.12.8</p>	<p>8.0: Pest control contractors shall be</p> <p>8.1: Pest contractors shall be</p>	<p>Changed wording to align with the other PRP modules</p>
<p>9.6.3.5</p>	<p>8.0: adverse effect on food safety and quality.</p> <p>8.1: adverse effect on food safety.</p>	<p>Removed reference to quality</p>
<p>9.6.5.2</p>	<p>8.0: Racks provided for the storage of packaging shall be constructed of impervious materials and designed to enable cleaning of the floors and the storage room. Storage areas shall be constructed to prevent packaging becoming a harborage for pests or vermin.</p> <p>8.1: Racks provided for the storage of packaging shall be constructed of impervious materials and designed to enable cleaning of the floors and the storage room. Storage areas shall be constructed to prevent packaging from becoming a harborage for pests or vermin.</p>	<p>Added the word, “from” to clarify and align with other PRP modules</p>

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<p>9.7.4.7</p>	<p>8.0: Wooden pallets and other wooden utensils used in pet food handling/contact zones shall be dedicated for that purpose, clean, maintained in good order. Their condition is subject to regular inspection.</p> <p>8.1: Wooden pallets and other wooden utensils used in food handling/contact zones shall be dedicated for that purpose, shall be clean, and maintained in good order. Their condition is subject to regular inspection.</p>	<p>Removed reference to pet food</p>
<p>10.2.10.1</p>	<p>8.0: The methods and responsibility for the maintenance and repair of equipment and buildings shall be documented planned and carried out in a manner that minimizes the risk of product, packaging or equipment contamination.</p> <p>8.1: The methods and responsibility for the maintenance and repair of equipment and buildings shall be documented, planned and implemented in a manner that minimizes the risk of product, packaging or equipment contamination.</p>	<p>Changed 'carried out' to 'implemented' to align with all the other modules</p>
<p>10.2.13.7</p>	<p>8.0: for use in a food manufacturing environment</p> <p>8.1: for use in a food handling environment</p>	<p>Changed wording from food manufacturing to food handling</p>
<p>11.2.12.7</p>	<p>8.0: reference to 11.6.2</p> <p>8.1: reference to 11.6.4</p>	<p>Updated to correct reference (11.6.4)</p>
<p>11.3.1.1</p>	<p>8.0: Personnel who are known to have been known to be carriers</p> <p>8.1: Personnel who are carriers or are known to have been carriers</p>	<p>Rephrased requirement</p>
<p>11.5.4</p>	<p>8.0: Monitoring Water Microbiology Quality</p> <p>8.1: Water Quality</p>	<p>Changed heading to be a title, less of an action</p>

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Food Safety Code for Primary		
Module 7 Part A, Section 2.10 Mandatory Requirements	8.0- 2.1.4 Management Review 2.4.3.1 Food Safety Plan 8.1- 2.1.3 Management Review 2.1.4 Complaint Management 2.4.3 Food Safety Plan	Changed numbering and reference to mandatory requirements
System Elements 2.4.3.1	8.0- Not marked as Mandatory 8.1- 2.4.3 Food Safety Plan (Mandatory)	Change: Now marked as mandatory
7.2	8.0: Product Handling, Storage and Equipment 8.1: Buildings, Storage and Equipment	Change: changed heading to be a title, less of an action Change: Updated section header to align with section
Multi-site requirements	Added the following requirements to Appendix 4, section 5.1 to the internal auditor requirements <ul style="list-style-type: none"> - Be assigned to ensure impartiality. - Shall be monitored and calibrated at a minimum annually. 	Added additional requirements for internal auditors auditing the multi-site system
Module 7H		Removed from the Code

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Food Safety Code for Manufacturing for Food Packaging		
System Element	<p>8.0: 2.1.3.5 Records of all reviews, reasons for amending documents, validations and changes to the SQF System shall be maintained.</p> <p>8.1: 2.1.3.4 Records of all reviews, reasons for amending documents, validations and changes to the SQF System shall be maintained.</p>	Number correction
2.3.2.2	<p>8.0- Product labels shall be accurate, comply with the relevant legislation and be approved by qualified company personnel. Packaging with product ingredient lists(s), allergens, identification codes, etc., shall be managed in a manner that prevents misprinting.</p> <p>8.1- Finished product labels shall be accurate, comply with the relevant legislation and be approved by qualified company personnel. When applying print on or producing finished product with product ingredient list(s), allergens, identification codes, etc., shall be managed in a manner that prevents misprinting.</p>	Updated of industry appropriate terminology
2.3.2.6	<p>8.0- A register of current raw and finished food packaging product specifications shall be maintained.</p> <p>8.1- A register of current raw materials and packaging materials specifications shall be maintained.</p>	Clarified finished food packaging and raw materials
System Elements	<p>8.0- 2.4.6.3 Records of all reworking operations shall be maintained</p> <p>8.1- 2.4.6.4 Records of all reworking operations shall be maintained</p>	Numbering change
Module 13	<p>8.0- Header: Module 13: Food Safety Fundamentals – Good Manufacturing Practices for Production of Food Packaging</p> <p>8.1- Header: Module 13: Good Manufacturing Practices for Production of Food Packaging</p>	Removed reference to Food Safety Fundamentals
13.2.3.1	<p>8.0- Walls, partitions, ceilings and doors shall be of durable construction and fit for purpose</p> <p>8.1- Walls, windows, doors and ceilings shall be of durable construction and fit for purpose</p>	Replaced ceilings with window and reworded to align with header

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13.2.8.1	<p>8.0- The methods and responsibility for the maintenance and repair of plant, equipment and buildings shall be documented, planned and carried out implemented in a manner that minimizes the risk of contamination of packaging material or equipment.</p> <p>8.1- The methods and responsibility for the maintenance and repair of plant, equipment and buildings shall be documented, planned and implemented in a manner that minimizes the risk of contamination of packaging material or equipment.</p>	Removed carried out to clarify requirement
13.4.1.1 iii.	<p>8.0- Raw and finished packaging material shall be maintained appropriately and off the floor.</p> <p>8.1- Raw materials, packaging and finished product shall be maintained appropriately and off the floor.</p>	Updated of industry appropriate terminology
13.4.1.3	<p>8.0- All personnel engaged in the manufacture, storage, transport and handling of food packaging shall ensure that products and materials are handled and stored in such a way as to prevent damage of contamination.</p> <p>8.1- All personnel engaged in the manufacture, storage, transport and handling of finished product shall ensure that products and materials are handled and stored in such a way as to prevent damage of contamination.</p>	Updated of industry appropriate terminology
Module 13	<p>8.0: 13.5.2 Monitoring Water Microbiology and Quality</p> <p>8.1: 13.5.2 Water Quality</p>	Changed heading to be a title, less of an action
13.5.2.1	<p>8.0: Water used for The manufacture of food contact packaging; Cleaning product contact surfaces; Hand washing; andThe manufacture of steam that is in contact with food packaging material shall comply with local, national or internationally recognized potable water microbiological and quality standards as required.</p> <p>8.1: Water shall comply with local, national or internationally recognized potable water microbiological and quality standards as required when used for</p> <ul style="list-style-type: none"> i. The manufacture of food contact packaging; ii. Cleaning product contact surfaces; iii. Hand washing; and iv. The manufacture of steam that is in contact with food packaging material. 	Clarified that local, national or internationally recognized water standards apply for all water used at the site

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13.6.4.1	<p>8.0 The practices applied during loading, transport and unloading of raw materials and food contact food packaging materials shall be documented, implemented and designed to maintain appropriate storage conditions and product integrity. Food packaging shall be loaded, transported and unloaded under conditions suitable to prevent cross contamination.</p> <p>8.1 The practices applied during loading, transport and unloading of raw materials and food contact food packaging materials shall be documented, implemented and designed to maintain appropriate storage conditions and product integrity. Finished food packaging shall be loaded, transported and unloaded under conditions suitable to prevent cross contamination.</p>	Updated of industry appropriate terminology

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Food Safety Code for Storage and Distribution		
2.8	8.0- Identify Preserved Food 8.1- Allergen Management	Updated header to reflect requirement
2.1.5.2	8.0 A senior manager responsible for decision making, oversight and initiating actions arising from a crisis management incident: 8.1: removed extra wording.	Removed wording above as it is reflected in the requirement
Header Module 12	8.0- Module 12: Food Safety Fundamentals- Good Distribution Practices for Storage and Distribution 8.1- Good Distribution Practices for Storage and Distribution of Food Products	Changed header to remove reference to Fundamentals
12.2.5.2	8.0- ... proper seals to protect against ingress of dust... 8.1- ... proper seals to protect against entry of dust...	Clarified to mean entry
12.4	8.0- Personnel Processing Practices 8.1- Personnel Practices	Removed reference to processing
12.4.1.1 iv.	8.0- Packaging materials, product and ingredients... 8.1- Materials and products shall be...	Removed reference to processing terms
12.5.2	8.0- Monitoring Water Microbiology and Quality 8.1- Water Quality	Updated header
2.6.2.1ii.	8.0- ...where product is reworked... 8.1- ... where product is recouped...	Clarified the use of recouped product
2.7.1.2ii.	8.0-...authorized personnel have access to production equipment and vehicle, manufacturing and storage areas... 8.1- ... authorized personnel have access to operational equipment, vehicles and storage areas...	Updated to remove reference to manufacturing

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2.7.1.2v.	8.0- The measures implement to ensure raw materials, ingredients, packaging materials, work-in progress, process inputs and finished products... 8.1- The measures implemented to ensure products and materials are held...	Updated to remove reference to manufacturing
12.7.3.5	8.0- removed or tightly fixed 8.1- removed or tightly affixed	Clarified wording in sentence