



Food Safety Code: Primary Plant Production, Edition 9

System Elements – Key Changes

Edition 8.1		Edition 9	
2.1 Management Commitment	2.1.1 Food Safety Policy (Mandatory) 2.1.2 Management Responsibility (Mandatory) 2.1.3 Management Review (Mandatory) 2.1.4 Complaint Management (Mandatory) 2.1.5 Crisis Management Planning	2.1 Management Commitment	2.1.1 Management Responsibility (Mandatory) 2.1.2 Management Review (Mandatory) 2.1.3 Complaint Management (Mandatory)
Summary of changes: <ul style="list-style-type: none"> • Combined, consolidated, and removed duplication of requirements. • Clarified intent behind the requirement. • Added food safety culture (2.1.1.1 and 2.1.1.2). • Added requirement for substitute for SQF practitioner. • Added requirement site is staffed and organized to meet food safety objectives. • Moved Crisis Management Planning to 2.6.3 Recalls and Withdrawals. 			
2.2 Document Control and Records	2.2.1 Food Safety Management System 2.2.2 Document Control (Mandatory) 2.2.3 Records (Mandatory)	2.2 Document Control and Records	2.2.1 Food Safety Management System (Mandatory) 2.2.2 Document Control (Mandatory) 2.2.3 Records (Mandatory)
Summary of changes: <ul style="list-style-type: none"> • Added requirement for retention periods to consider the shelf life of the product. • Clarified intent behind the requirement. 			



SQF Food Safety Code: Primary Plant Production, Edition 9

System Elements – Key Changes

Edition 8.1		Edition 9	
2.3 Specification and Product Development	2.3.1 Product Development and Realization 2.3.2 Raw and Packaging Materials 2.3.3 Contract Service Providers 2.3.4 Contract Farms/Producers 2.3.5 Finished Product Specifications	2.3 Specifications, Product/Hybrid Development, and Supplier Approval	2.3.1 Plant Variety/Hybrid or Product Development 2.3.2 Specifications (Agricultural Inputs, Packaging, Harvested Product and Contract Services) 2.3.3 Approved Supplier/Input Purchasing Program (Mandatory)
<p>Summary of Changes:</p> <ul style="list-style-type: none"> • Added detail regarding plant variety/hybrid and product development to include development by authorized persons and review when there are changes impacting food safety. • Added process flow to 2.3.1.4. • All specifications summarized under 2.3.2 and includes contract service providers. Contract Service providers were in 2.3.3 and 2.3.4 in Edition 8.1. • Approved supplier moved to 2.3.3 (formerly 2.4.4). 			

Edition 8.1		Edition 9	
2.4 Food Safety Systems	2.4.1 Food Legislation (Mandatory) 2.4.2 Good Agricultural/Aquaculture Practices (Mandatory) 2.4.3 Food Safety Plan (Mandatory) 2.4.4 Approved Supplier Program (Mandatory) 2.4.5 Non-conforming Product or Equipment	2.4 Food Safety System	2.4.1 Food Legislation (Mandatory) 2.4.2 Good Agricultural/Operating Practices (Mandatory) 2.4.3 Food Safety Plan (Mandatory) 2.4.4 Product Sampling, Inspection, and Analysis 2.4.5 Non-conforming Agricultural Inputs and Products 2.4.6 Product Rework 2.4.7 Product Release (Mandatory) 2.4.8 Environmental Monitoring
Summary of Changes: <ul style="list-style-type: none"> • Adds a clarification explaining clauses 2.4.3.1 and 2.4.3.2. • The approved supplier program (2.4.4) from Edition 8.1 was moved to 2.3.3 in Edition 9. • Product sampling now under 2.4.4 (formerly 2.5.4). • Testing and analysis now includes reference to internal as well as external laboratories. Proficiency testing included in 2.4.4.1 (formerly 2.5.4.2). • New requirements in 2.4, Food Safety Systems include: 2.4.6 Product rework; 2.4.7 Product Release; and 2.4.8 Environmental Monitoring for some primary plant production operations. 			



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Edition 8.1		Edition 9	
2.5 SQF System Verification	2.5.1 Validation and Effectiveness (Mandatory) 2.5.2 Verification Activities (Mandatory) 2.5.3 Corrective and Preventative Action (Mandatory) 2.5.4 Product Sampling, Inspection and Analysis 2.5.5 Internal Audits (Mandatory)	2.5 SQF System Verification	2.5.1 Validation and Effectiveness (Mandatory) 2.5.2 Verification Activities (Mandatory) 2.5.3 Corrective and Preventative Action (Mandatory) 2.5.4 Internal Audits and Inspections (Mandatory)
Summary of Changes: <ul style="list-style-type: none"> Added detail to where deviations from food safety requirements may occur. 			
2.6 Product Identification, Trace, Withdrawal and Recall	2.6.1 Product Identification (Mandatory) 2.6.2 Product Trace (Mandatory) 2.6.3 Product Withdrawal and Recall (Mandatory)	2.6 Product Traceability and Crisis Management	2.6.1 Product Identification (Mandatory) 2.6.2 Product Withdrawal and Recall (Mandatory) 2.6.3 Crisis Management Planning
Summary of Changes: <ul style="list-style-type: none"> Added Crisis Management Planning to 2.6.3 (formerly 2.1.5). Emphasized labeling requirements and checks during operations to ensure that the correct product is in the correct package and with the correct label. Procedures shall be implemented to ensure that label use is reconciled, and any inconsistencies investigated and resolved. 			



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Edition 8.1		Edition 9	
2.7 Food Defense and Food Fraud	2.7.1 Food Defense Plan (Mandatory) 2.7.2 Food Fraud	2.7 Food Defense and Food Fraud	2.7.1 Food Defense Plan (Mandatory) 2.7.2 Food Fraud (Mandatory)
Summary of Changes: <ul style="list-style-type: none"> Consolidated to include all food defense and food fraud (from approved supplier) 			
2.8 Allergen Management	2.8.1 Allergen Management for Primary Production (Mandatory)	2.8 Allergen Management	2.8.1 Allergen Management (Mandatory)
Summary of Changes: <ul style="list-style-type: none"> Added a requirement that the allergen management program include a list of allergens applicable in the country of production and country of destination, if known. 			
2.9 Training	2.9.1 Training Requirements 2.9.2 Training Program (Mandatory) 2.9.3 Instructions 2.9.4 HACCP Training Requirements 2.9.6 Refresher Training 2.9.7 Training Skills Register	2.9 Training	2.9.1 Training Requirements 2.9.2 Training Program (Mandatory)
Summary of Changes: <ul style="list-style-type: none"> Training consolidated down to two sections - 2.9.1 Training Requirements and 2.9.2 Training Program. Added clarification about the training program elements needed to assure competent personnel. 			

Edition 8.1		Edition 9	
10.1 Site Location and Construction	10.1.1 Premises Location and Approval	10.1 Premises – Exterior, Buildings and Interior	10.1.1 Premises Exterior 10.1.2 Growing Areas 10.1.3 Insect and Pest Proofing
<p>Summary of Changes:</p> <ul style="list-style-type: none"> • Moved grounds and exterior inspection from 10.9 Ed 8.1 • Moved interior requirements from 10.2.1 -10.2.8 ed 8.1 • Added drainage requirements as per GFSI • Lighting merged into one requirement (10.1.2.10) 			
10.2 Construction of Premises and Equipment	10.2.1 Materials and Surfaces 10.2.2 Floors, Drains and Waste Traps 10.2.3 Walls, Partitions, Doors and Ceilings 10.2.4 Stairs, Catwalks and Platforms 10.2.5 Lighting and Light Fittings 10.2.6 Inspection/ Quality Control Area 10.2.7 Dust, Insect, and Vermin Proofing 10.2.8 Ventilation 10.2.9 Equipment, Utensils and Protective Clothing 10.2.10 Premises and Equipment Maintenance 10.2.11 Calibration	10.2 Equipment and Maintenance	10.2.1 Product Handling Equipment and Utensils 10.2.2 Equipment Maintenance and Repair 10.2.3 Maintenance Personnel and Contractors 10.2.4 Calibration

	10.2.12 Pest Prevention 10.2.13 Cleaning and Sanitation 7.2.10 Animal Control		
<p>Summary of Changes:</p> <ul style="list-style-type: none"> • Consolidated all requirements for equipment and maintenance. • Added sign off on maintenance activities prior to cleaning (10.2.3.3) • Moved pest prevention and cleaning and sanitation to 10.3. 			

Edition 8.1		Edition 9	
10.3 Personnel Hygiene	10.3.1 Personnel 10.3.2 Hand Washing 10.3.3 Clothing 10.3.4 Jewelry and Personal Effects 10.3.5 Visitors 10.3.6 Staff Amenities 10.3.7 Change Rooms 10.3.8 Sanitary Facilities 10.3.9 Lunch-rooms	10.3 Cleaning Sanitation and Pest Prevention	10.3.1 Pest Prevention 10.3.2 Cleaning and Sanitation
Summary of Changes: <ul style="list-style-type: none"> • Moved personal hygiene requirements to 10.4. • Pest prevention and cleaning and sanitation moved from 10.2 Ed 8.1 			

Edition 8.1		Edition 9	
10.4 Personnel Product Handling Practices	10.4.1 Staff Engaged in Product Handling, Processing and Packaging Operations	10.4 Personnel Practices, Hygiene and Welfare	10.4.1 Personnel Practices 10.4.2 Sanitary Facilities and Handwashing 10.4.3 Protective Clothing 10.4.4 Visitors 10.4.5 Personnel Amenities (change rooms, toilets, lunchrooms/breakrooms)
<p>Summary of Changes:</p> <ul style="list-style-type: none"> • All requirements for personnel consolidated into 10.4 (e.g. some moved from product handling practices) • Visitor cross contamination risks included from module 7 GAP's • Product handling practices moved to 10.5 			
10.5 Water, Ice, and Air Quality	10.5.1 Water Supply 10.5.2 Water Treatment 10.5.3 Ice Supply 10.5.4 Water Quality 10.5.5 Air Quality	10.5 Personnel Product Handling Practices	10.5.1 Product Handling and Packaging Operations 10.5.2 Control of Foreign Matter Contamination 10.5.3 Detector of Foreign Objects 10.5.4 Shipping and Receiving

Summary of Changes:

- Water programs moved to 10.6.
- Personnel product handling practices moved from 10.4 ed 8.1.
- Added employee movement and flow requirements from module 7 GAP's
- Added requirement that employee supervision is recorded and linked to corrective actions if needed.
- Added and consolidated shipping and receiving requirements from 10.6 Ed 8.1
- 10.5.2.3 New clause: "Gaskets, Rubber Impellers, and other equipment made of materials that can wear or deteriorate over time shall be inspected on a regular frequency."

Edition 8.1		Edition 9	
10.6 Storage and Transport	10.6.1 Storage and Handling of Product 10.6.2 Cold Storage, Controlled Atmosphere Storage and Chilling of Foods 10.6.3 Storage of Dry Ingredient, Packaging and Shelf Stable Packaged Goods 10.6.4 Storage of Hazardous Chemicals and Toxic Substances 10.6.5 Loading, Transport and Unloading Practices 10.6.6 Loading 10.6.7 Transport 10.6.8 Unloading	10.6 Water, Ice and Air Supply	10.6.1 Water Supply 10.6.2 Water Treatment 10.6.3 Water Quality 10.6.4 Air Supply 10.6.5 Air and Other Gases
Summary of Changes: <ul style="list-style-type: none"> • Water moved from 10.5 Ed 8.1. • 10.6.1.1: Added to water supply plan a requirement for contingency plans to be in place for instances when the potable water supply is deemed to be contaminated. • 10.6.4.2 New clause in ice supply that ice is sourced from an approved supplier and included in the site's food safety risk assessment and to be supplied in appropriate containers. 			

Edition 8.1		Edition 9	
10.7 Separation of Functions	10.7.1 Process Flow 10.7.2 Receipt of Raw and Packaging Materials and Ingredients 10.7.3 Control of Foreign Matter Contamination 10.7.4 Detection of Foreign Objects 10.7.5 Managing Foreign Matter Contamination Incidents	10.7 Storage	10.7.1 Ambient/Dry Storage 10.7.2 Cold Storage, Controlled Atmosphere Storage and Chilling of Foods
Summary of Changes: <ul style="list-style-type: none"> • Elimination of separation of functions and moved foreign material controls to 10.5 • Consolidated all storage requirements including inputs and products. 			
10.8 Waste Disposal	10.8.1 Dry and Liquid Waste Disposal	10.8 Chemical Control	10.8.1 Storage of Hazardous Chemicals and Toxic Substances
Summary of Changes: <ul style="list-style-type: none"> • Moved waste disposal to 10.9 • All chemical storage requirements consolidated to 10.8.1. 			
10.9 Exterior	10.9.1 Grounds and Roadways	10.9 Waste Disposal	10.9.1 Waste Management
Summary of Changes: <ul style="list-style-type: none"> • Moved grounds and roadways to 10.1 • Wasted disposal moved from 10.8 Ed 8.1 • Drainage requirements for waste handling systems added 			