

Edition 8.1		Edition 9	
Part A, section 2.2	The scope of certification	Step 3	Determining the Scope of Certification
Sites certified to another FSMS are eligible for the SQF Quality Certification. The scope of certification must be clearly identified and agreed by the certification body prior to the initial quality certification audit.			
2.1 Management Commitment	2.1.1 Quality Policy 2.1.2 Quality Responsibility 2.1.3 Management Review 2.1.4 Complaint Management 2.1.5 Crisis Management Planning	2.1 Management Commitment	2.1.1 Management Responsibility 2.1.2 Management Review 2.1.3 Complaint Management
Summary of changes: <ul style="list-style-type: none"> <li>• Removed SQF food safety specific language to accommodate the quality system of any FSMS.</li> <li>• 2.1: Includes requirements on Quality Policy (2.1.1) and Management Responsibility (2.1.2) from edition 8.1.</li> <li>• 2.1.1.1: General rewording of the policy statement requirement.</li> <li>• 2.1.1.3: Added requirement regarding the implementation, maintenance, and continuously improvement of the quality culture within the site.</li> </ul>			

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2.2 Document Control and Records	2.2.1 Quality Management System 2.2.2 Document Control 2.2.3 Records	2.2 Document Control and Records	2.2.1 Quality Management System 2.2.2 Document Control 2.2.3 Records
<p>Summary of changes:</p> <ul style="list-style-type: none"> <li>• 2.2.1.1: Removed reference to quality manual and replaced with 'documentation that outlines the methods and procedures' to allow for a more flexible approach.</li> <li>• 2.2.2.2 Added a register of current SQF Quality Systems documents and amendments to documents be maintained.</li> <li>• 2.2.3.3: Provided references from the SQF Food Safety Code regarding condition and storage of records.</li> </ul>			



# SQF Quality Code, 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 Manufactures 2.3.5 Finished Product Specifications	2.3 Specifications, Formulations Realization and Supplier Approval	2.3.1 Product Formulation and Realization 2.3.2 Specifications (Raw Material, Packaging, Finished Product and Services) 2.3.3 Contract Manufacturers 2.3.4 Approved Supplier Program
Summary of changes: <ul style="list-style-type: none"> <li>• Added detail of when shelf-life trials are to be conducted.</li> <li>• All specifications summarized under 2.3.2 and includes service providers.</li> <li>• Approved supplier moved to 2.3.4 (formerly 2.4.4) and added requirements for personnel conducting supplier audits.</li> </ul>			
2.4 Food Quality Systems	2.4.1 Customer Requirements 2.4.2 Quality Fundamentals 2.4.3 Food Quality Plan 2.4.4 Approved Supplier Program 2.4.5 Non-conforming Product or Equipment 2.4.6 Product Rework 2.4.7 Product Release	2.4 Food Quality System	2.4.1 Customer Requirements 2.4.2 Quality Fundamentals 2.4.3 Food Quality Plan 2.4.4 Product Sampling, Inspection, and Analysis 2.4.5 Non-conforming Product or Equipment 2.4.6 Product Rework 2.4.7 Product Release
Summary of changes: <ul style="list-style-type: none"> <li>• Product sampling now under 2.4.4 (formerly 2.5.4).</li> <li>• Moved approved supplier to 2.3.4 (formerly 2.4.4).</li> <li>• Added accreditation requirement for external laboratories</li> </ul>			



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Edition 8.1		Edition 9	
2.5 Food Quality System Verification	2.5.1 Validation and Effectiveness 2.5.2 Verification Activities 2.5.3 Corrective and Preventative Action 2.5.4 Product Sampling, Inspection and Analysis 2.5.5 Internal Audits and Inspections	2.5 Quality System Verification	2.5.1 Validation and Effectiveness 2.5.2 Verification Activities 2.5.3 Corrective and Preventative Action 2.5.4 Internal Audits
Summary of changes: <ul style="list-style-type: none"> <li>Moved 2.5.4 Product Sampling to 2.4.4.</li> <li>Added staff conducting internal audits shall be independent of the function being audited.</li> </ul>			
2.6 Product Identification, Trace, Withdrawal and Recall	2.6.1 Product Identification 2.6.2 Product Trace 2.6.3 Product Withdrawal and Recall	2.6 Product Identification, Traceability, Withdrawal, Recall, and Crisis Management	2.6.1 Product Identification and Traceability 2.6.2 Product Withdrawal and Recall 2.6.3 Crisis Management
Summary of changes: <ul style="list-style-type: none"> <li>Added Crisis Management to 2.6.3 (formerly 2.1.5).</li> <li>Added records of withdrawal and recall shall be maintained.</li> </ul>			

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2.7 Food Fraud	2.7.1 Food Fraud Vulnerability Assessment	2.7 Food Fraud	2.7.1 Food Fraud
Summary of Changes: <ul style="list-style-type: none"> <li>Added comment that the vulnerability assessment for food safety and quality could be included in the same assessment.</li> </ul>			
2.8 Identity Preserved Foods	2.8.1 General Requirements for Identity Preserved Foods	2.8 Identify Preserved Foods	2.8.1 General Requirements for Identity Preserved Foods
Summary of changes: <ul style="list-style-type: none"> <li>Added label approval</li> </ul>			
2.9 Training	2.9.1 Training Requirements 2.9.2 Training Program 2.9.3 Quality Instructions 2.9.4 HACCP for Quality Training Requirements 2.9.5 Language 2.9.6 Refresher Training 2.9.7 Training Skills Register	2.9 Training	2.9.1 Training Requirements 2.9.2 Training Program
Summary of changes: <ul style="list-style-type: none"> <li>Training consolidated down to two sections - 2.9.1 Training Requirements and 2.9.2 Training Program.</li> <li>Added training requirements for sensory evaluations.</li> <li>Changed training register to training records.</li> </ul>			