



SQF

Safe Quality Foods Management Systems



kiwa | Compass Assurance Services

Self Assessment Checklist

Managers Responsibility

- Has the business determined:
 - Scope of certification
 - Applicable food sector categories
 - Exemptions
 - Applicable elements

- Has the business registered on the SQFI Assessment database?

- Has the business appointed an SQF Practitioner?

System Elements

- Does the business have the following systems:
 - Management commitment
 - Document control and records
 - Specification, formulations, realisation, and supplier approval
 - Food safety system
 - SQF system verification
 - Product traceability and crisis management
 - Food defence and food fraud
 - Allergen management
 - Training

Good Manufacturing Practice Requirements

- Site locate and premises
- Site operations
- Personal hygiene and welfare
- Water, ice, and air supply
- Receipt, storage, and transport
- Separation of functions
- Waste disposal



Mandatory Clauses Are Requirements Within Module 2

- 2.1.1 Management Responsibility
- 2.5.1 Validation and Effectiveness
- 2.1.2 Management Review
- 2.5.2 Verification Activities
- 2.1.3 Complaint Management
- 2.5.3 Corrective and Preventative Action
- 2.2.1 Food Safety Management System
- 2.5.4 Internal Audits and Inspections
- 2.2.2 Document Control
- 2.6.1 Product Identification
- 2.2.3 Records
- 2.6.2 Product Trace
- 2.3.4 Approved Supplier Program
- 2.6.3 Product Withdrawal and Recall
- 2.4.1 Food Legislation
- 2.7.1 Food Defence Plan
- 2.4.2 Good Manufacturing Practices
- 2.7.2 Food Fraud
- 2.4.3 Food Safety Plan
- 2.8.1 Allergen Management
- 2.4.7 Product Release
- 2.9.2 Training Program

So What Now?



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