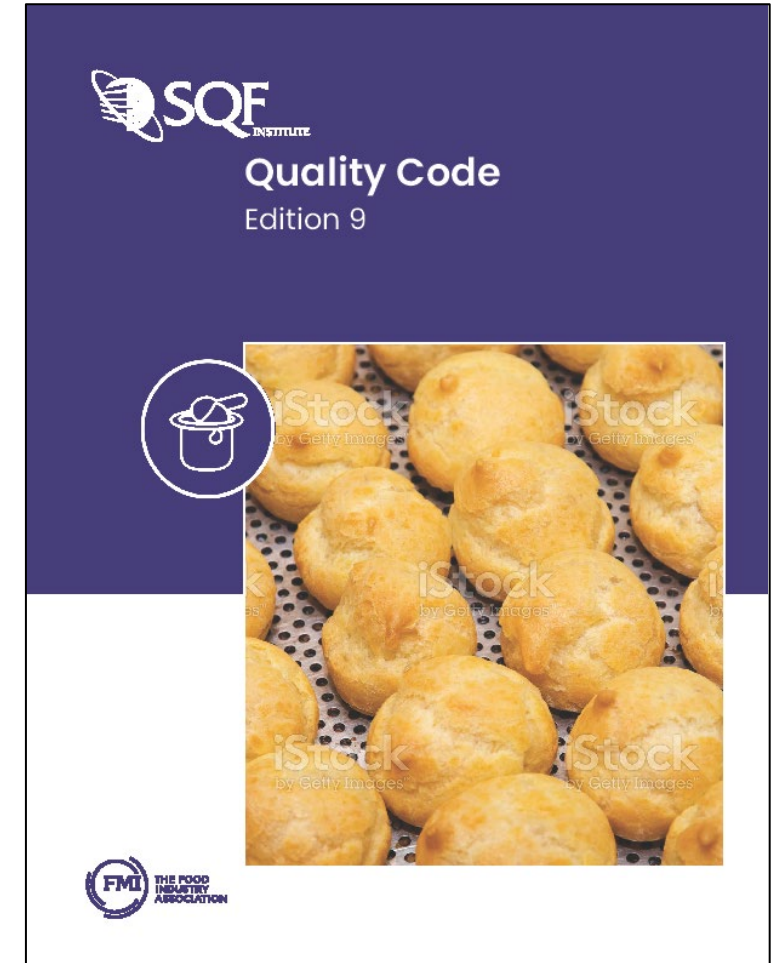# Introduction

- 2.1 Management Commitment
- 2.2 Document Control & Records
- 2.3 Specifications, Formulations, Realization & Supplier Approval
- 2.4 Food Quality System
- 2.5 Quality System Verification
- 2.6 Production Id, Traceability, Withdrawal, Recall, & Crisis Management
- 2.7 Food Fraud
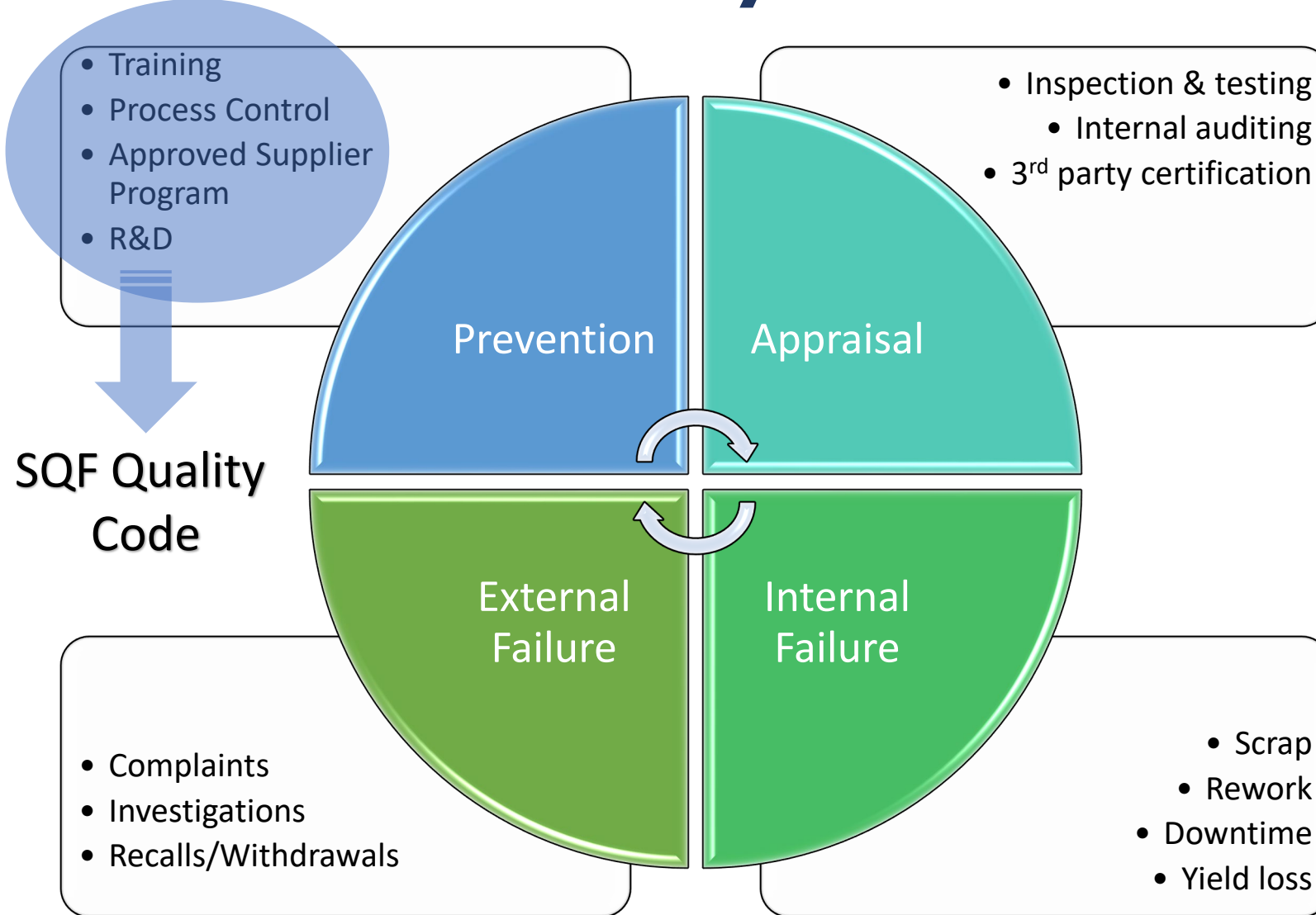- 2.8 Identity Preserved Foods
- 2.9 Training
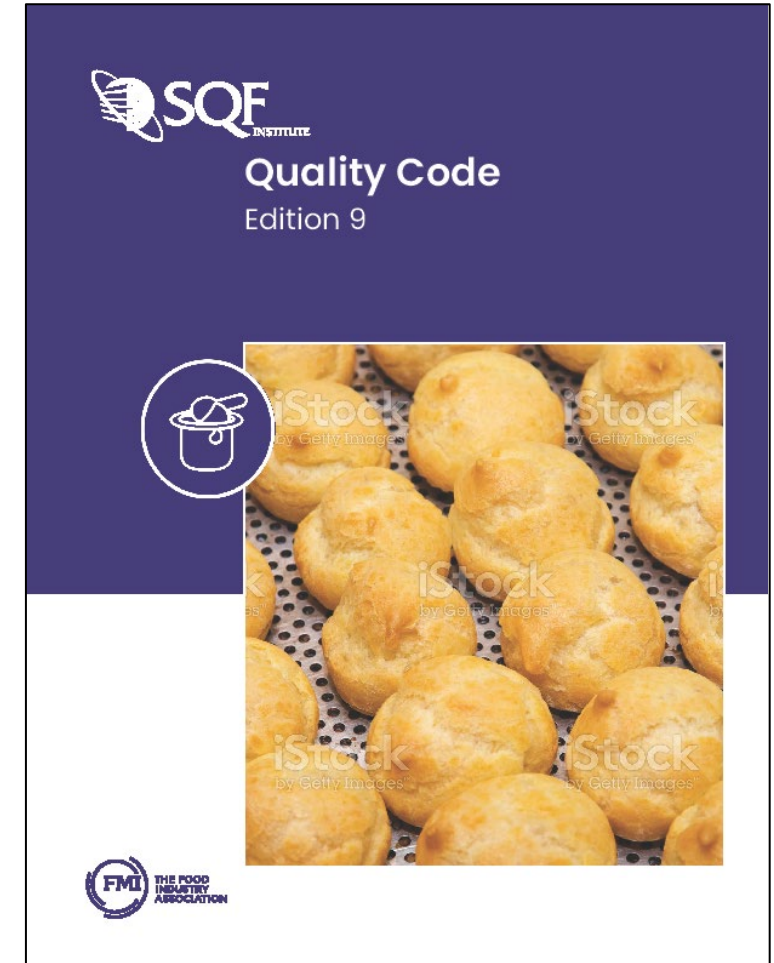
SQF Quality Code Pros

- Can be used with any GFSI benchmarked or technically equivalent food safety code
  - No other GFSI benchmarked certification has a quality code
- Aligns closely with the SQF Food Safety Codes with regards to numbering and requirements
  - Easier to learn with knowledge of the SQF Food Safety Codes
  - Eliminates some duplication of work (risk assessments, mitigation plans, annual program challenges)
- Pass or fail grading
  - Successful upon closure of all deviation corrective actions and achievement of a food safety certificate
- Can be combined with the SQF audit or conducted separately as the site chooses
- Positive impact to overall Cost of Quality

SQF INSTITUTE
Quality Code
Edition 9

Cost of Quality

Prevention
- Training
- Process Control
- Approved Supplier Program
- R&D

SQF Quality Code

Appraisal
- Inspection & testing
- Internal auditing
- 3rd party certification

External Failure
- Complaints
- Investigations
- Recalls/Withdrawals

**Internal Failure**
- Scrap
- Rework
- Downtime
- Yield loss

- Typical company's cost of quality can equal to about 25% of sales with some reaching 40-50%
- For every $1 spent on prevention costs the appraisal and failure costs can be reduced as much as $7-10

Reduce Cost of <u>POOR</u> Quality

Rework Withdrawals Complaints

Holds

Overtime Scrap Testing & Inspection

The Tip of the Iceberg

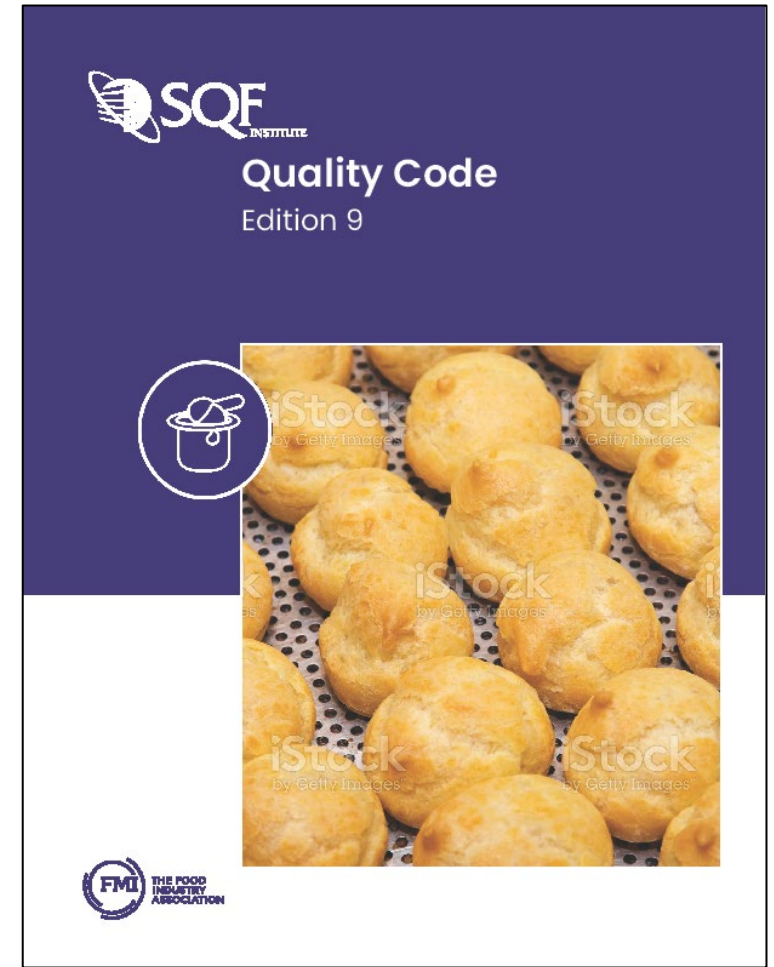# Reduce Cost of <u>POOR</u> Quality
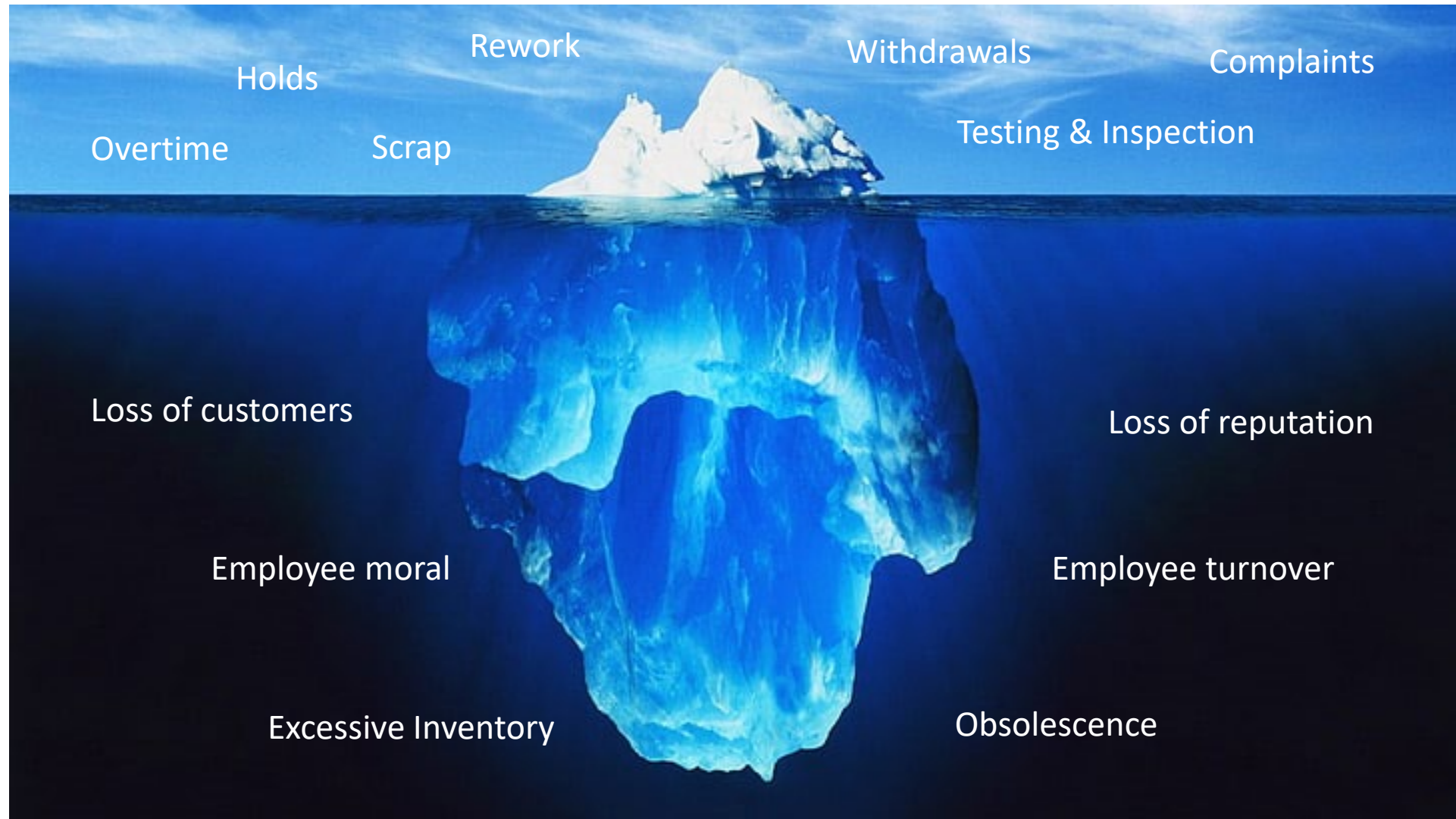
SQF Quality Code Cons

Question:

Can you afford not to be certified to the SQF Quality Code?

SQF Quality Shield

- Will be used on:
    - SQF Certificate
- Can be used on:
    - Marketing materials
    - Website
    - Stationary
    - Goods or products

Benefit: Customer and consumers can visually recognize your commitment to quality which ultimately can have an impact on sales.

Resources

- Self paced online training course
  - https://www.sqfi.com/online-training/sqf-quality-systems-manufacturing-course/
- Free Checklists
  - https://www.sqfi.com/wp-content/uploads/2020/12/Quality-Checklist-Edition-9.xlsx
- Guidance Documents
  - https://www.sqfi.com/resource-center/sqf-guidance-tip-sheets-and-checklists/

Resources

SQF Quality Systems Course, Edition 9

Description

The products you provide your customers need to be safe and nutritious, but that alone isn't enough to compete. It's more important than ever to consider the role of quality in your business. The SQF Quality Systems course is dedicated to helping you understand the various facets of quality as a concept, and what you can do to systematically improve it at your site. This course also helps you as you begin to document and implement the SQF Quality Code, Edition 9.

This course is accompanied by a workbook that contains practical activities to help you apply the concepts covered in the course and begin your quality journey. After completing this self-paced online course, you will earn a certificate of completion.

COURSE INTRODUCTION:

- What is Quality? Defining Quality in the Food Industry

SECTION 1:
Quality Concepts

- Module A: Quality Concepts
- Module B: Safety & Quality
- Module C: The Quality Journey
- Module D: SQF's Approach to Quality – The 3 Cs

SECTION 2:
The SQF Quality Code

- Module A: Structure and Part A
- Module B: Part B, System Elements

SECTION 3:
HACCP for Quality

- Module A: Introduction and Preliminary Steps
- Module B: Steps 6-10
- Module C: System Verification

SECTION 4:
Statistical Process Control

- Module A: Process Control
- Module B: Process Control Continued

SECTION 5:
Quality Management

- Applying Quality Management Principles

Key Takeaways

Evaluate your business priorities.

Utilize the information presented today.

Use the available SQFI resources.

3-2-1

Share....

- 3 things you didn't know before we started.
- 2 things that surprised you.
- 1 thing you will do right away.

Questions

Thank you!

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