

## FOOD SAFETY TRAINING

As consumers become more self-educated about how products are being produced from product ingredients to safe food handling practices, retailers are depending on suppliers to have food safety controls in place to give reassurance to consumers that Good Manufacturing Practices (GMPs) are effective and Food Safety Principles are being followed. This is when a Safe Quality Food Practitioner comes into place. An SQF (Safe Quality Food) Practitioner is one who develops, implements and maintains a SQF system for a supplier.

### The SQF practitioner shall:

- Be employed by the site as a company employee on a full-time basis
- Hold a position of responsibility in relation to the management of the site's SQF System
- Have completed a HACCP training course and preventive controls for human food training course
- Be competent to implement and maintain HACCP based food safety plans and the preventive controls for human food plan
- Understand the SQF Food Safety Code for Manufacturing and the requirements to implement and maintain an SQF System relevant to the site's scope of certification.

## IMPLEMENTING SQF SYSTEMS

### Course Description:

The following course will provide knowledge of the roles and responsibilities of the SQF practitioner and how they ensure suppliers are in compliance with an internationally recognized and accredited Food Safety Management System which will support compliance to the FSMA rules. Attendees will also learn about the different modules, food sectors and the certification process include; certification audits, scoring systems and the structure of the SQF code.

### Upon completion, participants will be able to:

- Implement the requirements of the SQF code
- Identify gaps in the current processes and systems to protect their product.
- Understand how HACCP principles are used to develop food safety and food quality plans.
- Prepare for SQF certification and auditing.
- Identify training and qualification needs for employees.

Participants receive a certificate of completion after passing a written knowledge test following the training course. Participants can also take the online certification exam at the SQFI Institute.

### This course is designed for:

- Anyone involved in planning and implementing SQF systems who intend to become an SQF Practitioner

### Course prerequisites:

Food Safety training or HACCP training is helpful, but not required.

### Leader:

Course is presented by an instructor trained within safe quality food practices.

### Topics:

Overview and Requirements of SQF code  
Identifying gaps in the cGMP and food safety systems.  
How HACCP principles are used to develop food safety and food quality plans.  
SQF certification and auditing requirements.  
Identify training and qualification needs for employees.

### Length:

3 Days/24 Hours

### ROI Impact

Since 1997, Impact Washington has worked with thousands of manufacturers leading to \$1.6 billion in increased /retained sales, \$286 million in process improvement savings, \$909 million in capital investments and helped create and retain more than 15,033 jobs. Impact Washington has helped manufacturers realize nearly \$3.0 billion in value.

### Our Food Specialists

Impact Washington has built an accomplished team of carefully selected leaders who know the food industry and excel at working across the entire food supply chain. Our team averages over 30 years of hands-on experience working for industry, as consultants, and as operational managers. We have dealt with many of the challenges our clients face; we have lived the types of processes we help design and implement.

### Integrally Involved

Our senior staff is integrally involved on every project, offering perspective and interacting

directly with our clients to reduce risks and verify compliance. We have led management, compliance, and assurance activities to meet business strategy, HACCP, FDA GMP's, GFSI, EHS, and overall operations management requirements. Our team members are certified to a number of standards. Our Certified Food Scientists (CFS) certifications include FSPCA, HACCP, Internal Audit, BRC, FSSC22000, SQF, and IFS.

### About MEP Network

Impact Washington is a not-for-profit 501 (c)3 organization affiliated with The National Institute of Standards and Technology's (NIST) Hollings Manufacturing Extension Partnership (MEP), a network of approximately 60 MEP centers across the U.S. and Puerto Rico. Impact Washington also provides fee-based affordable consultative services to the Washington State manufacturing community.



#### Course Contact:

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#### For current workshop dates and locations, visit:

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