SQF Certification

Getting Started with SQF

WHAT IS SQF?

The SQF System is a Food Safety Management System (FSMS).

It is a set of requirements for integrated processes that work together to control and minimize food safety hazards.

The SQF Certification requirements provide a rigorous system to manage food safety risks and provide safe products for use by companies in the food industry.

BENEFITS OF SQF

Managing Risk

Building your food safety management system provides your company with management of food safety hazards by creating an environment capable of producing safe product and a management system to continually manage, monitor, validate and improve the system.

Increase Your Market Reach

Large retailers and multinational manufacturers or processors are demanding certification of their suppliers. SQF Certification means you are qualified to supply these organizations or their suppliers, opening up a large market for your products.

Maintain Current Customers

Approximately 1 out 4 certified companies are asking their suppliers to achieve certification. If you have not been asked yet, you are likely to be in the near future. Starting now on your certification can help you stay competitive and qualified to continue to work with current customers.

HOW LONG DOES IT TAKE?

Preparing for certification involves building your food safety management system, documenting that system, and implementing it throughout your organization. A 2012 survey of certified companies showed an average of 8-12 months. We see implementation taking people around a year, however the time frame will vary depending on your organization's specific circumstances. Your timeframe may be shorter or longer than average.

Consider these questions

- Do you have parts of a food safety management system in place?
- How much time can personnel devote to the project?
- What tools or assistance will you use?
- How many products or process lines do you have?
- How complex are your processes?

HOW MUCH DOES IT COST?

Save time and money with online training, templates and tools from online—raining.registrarcorp.com.

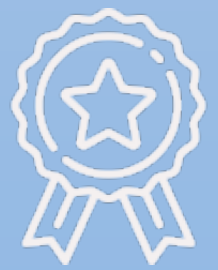
Becoming certified to SQF is an investment in your business and knowing the costs before beginning is important. Costs will vary from company to company.

Costs Include

- Training
  Will you train your employees on line, send to a class or hire a trainer?
- Implementation and Documentation
  Will you do this on your own, use online tools, or hire a consultant?
- Third Party Certification Audit
  We recommend getting a couple of quotes from the Certification Bodies. You will want to ask their costs of the follow-up audits as well as the certification audit.

AFFORDABLE TRAINING PACKAGES INCLUDE

- Training on The requirements
- Implementation Training
- Document Templates
- Internal Auditor Training



STEPS TO PREPARE FOR CERTIFICATION

1. **Learn** the requirements of the SQF Code.
2. **Implement** your SQF system and document it.
3. **Train** employees and internal auditors.
4. **Perform** internal audits.

HOW WE HELP

Our **Complete Training Package** include all the tutorials, tools, and templates you need to efficiently build a customized food safety system ready for certification.

View Details

Home to industry-leading online training and tools for food safety certification.

CONTACT US

757-224-1077

training@registrarcorp.com