



## Don't Second Guess Food Safety

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Manufacturers go above and beyond the standard food safety practices by participating in the highest level of Safe Quality Food (SQF) certification.

The SQF certification program is recognized by The Global Food Safety Initiative to ensure companies deliver both safe and quality products. GFSI certification is required by all major national brands. Outlined are features that contribute to the food safety and quality program certification.

## Food Safety and Quality Program Breakdown

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- **Management Commitment**
  - Food Safety/HACCP Plan, SQF system verification, food safety system, food legislation, continuous improvement, capital expenditure investment
- **Equipment**
  - Stringent sanitization procedures and documentation, new equipment verification and validation
- **Materials**
  - Thorough inspections of outgoing and incoming materials, approved supplier program
- **Product**
  - Specification and product development, product rework and release, product sampling, inspection, analysis
- **Personnel**
  - Employee education on equipment, sanitization, procedures and safe food handling practices
- **Facilities**
  - Environmental monitoring, internal audits and inspections, allergen management, food defense
- **Ingredients**
  - Rigorous approval and ongoing evaluation for consistency of purchased materials
- **Monitoring of product flavor and color**
  - Written and implemented Quality Plan (HACCP Based)
- **Food Fraud Program**
- **SPC (Statistical Process Control) Trending**
  - Product weight control and attributes for consistent product flavor and color

## Prioritize Food Safety on Your Next Bid

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### How to Add a GFSI Certified Program as a Bid Line Item

Include in General Terms and Conditions Section:

Where applicable, bidders shall give preference to products produced under a Global Food Safety Initiative (GFSI) certified program such as SQF, BRC, or ISO FSSC 22000.

Include in Product Line Item Language:

Juice – Apple 4 fl. oz. frozen carton. 100% Juice. Credits as ½ cup Fruit. Must be produced under a Global Food Safety Initiative (GFSI) certified program such as SQF, BRC, or ISO FSSC 22000.

