



# sirocco

food + wine

# CONSULTING

Contact: [karine@siroccoconsulting.com](mailto:karine@siroccoconsulting.com) with code “SOP20”  
for 20% off your SQF Template Bundle

SQF Edition 10 is coming!



**SQF UNITES**  
COMING TOGETHER FOR FOOD SAFETY

**March 2 – 5, 2025**  
**Hyatt Regency Orlando**  
**Orlando, Fla.**

**Navigating Major Technical  
Changes in SQF Edition 10 and  
Their Impact Across Codes**



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# Top Changes

- **Management Responsibility**
- **Food Safety Culture**
- **Change Management**
- **Corrective Actions**
- **Training**
- **Cleaning & Sanitation**
- **Contractual Agreements**
- **Environmental Monitoring**

# Management Responsibility

## Edition 9

- 8 elements
  - 2.1.1.1 Policy
  - 2.1.1.2 Food Safety Culture
  - 2.1.1.3 Reporting Structure
  - 2.1.1.4 Practitioner Responsibilities
  - 2.1.1.5 Practitioner Requirements
  - 2.1.1.6 Training needs
  - 2.1.1.7 Personnel Changes
  - 2.1.1.8 Black-out Days
- Refers to senior site management

## Edition 10

- 4 elements
  - 2.1.1.1 Policy Statement
  - 2.1.1.2 Food Safety Culture
  - 2.1.1.3 Objectives and Resources
  - 2.1.1.4 Practitioner Responsibilities/Requirements
    - Practitioner and substitute are employed **AT** the site
    - Added logo usage as auditable
    - Increased submission of black-out dates from 30 to 90 days
- Changed to site management

# Food Safety Culture

## **Edition 9**

- Food safety culture ensures objectives are established
- Senior site management shall lead and support a food safety culture

## **Edition 10**

- Objectives are established and a “positive” food safety culture ensures they are met
- Site management will build a positive food safety culture
- Required food safety culture plan (GFSI requirement)

# Change Management

## **Edition 9**

- Included in 2.3.1 Product Formulation and Realization

## **Edition 10**

- NEW clause- 2.3.5 Change Management
- Documented procedure for how changes of all types are handled

# Corrective Actions

## **Edition 9**

- Focused on corrective and preventative actions

## **Edition 10**

- Include identification of the methods used for root cause analysis
- Added corrections
- Added deficiencies found during annual tests and reviews, verification and validation activities and negative trends

# Training

## **Edition 9**

- 2.9.1 Training requirements
- 2.9.2 Training program (mandatory)

## **Edition 10**

- Combined into 2.9.1 Training program (mandatory)
- Moved all training in module 2 to 2.9.1
- Required an assessment for specific training

# Cleaning & Sanitation

## **Edition 9**

- 11.2.5 Cleaning & sanitation
- 10+ references in other clauses

## **Edition 10**

- Combined all into 11.2.5

# Contractual Agreements

## **Edition 9**

- Contract Manufacturers 2.3.3
  - Contract Manufacturers: 2.3.3.1, 2.3.3.2
  - Contract storage & distribution: 2.3.3.3
- Specifications 2.3.2
  - Contract service providers: 2.3.2.8

## **Edition 10**

- Contractual Agreements 2.3.3
  - 2.3.3.1 All contracts
  - 2.3.3.2 Contracted product in compliance with the SQF code

# Environmental Monitoring

## **Edition 9**

- A risk-based environmental monitoring program

## **Edition 10**

- A risk-based environmental assessment to determine the level of monitoring program
- Make mandatory
- Tied the EMP program back to the food safety plan hazard analysis



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