



sirocco
food + wine
CONSULTING

Introduction to SQF 10

Presented by Karine Lawrence,

Master of Food Science

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Who we are

Sirocco Food + Wine Consulting Inc.

Established 2014

Serving US and Canadian small and Medium businesses

Services offered:

- Training (HACCP, PCQI/FSPCA, SQF)
- Consulting services (HACCP and SQF certification, gap assessments)
- Templates (SQF, Canadian PCP plans)
- Food Label review (FDA, CFIA)
- Sensory evaluation services / SQF Quality certification



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Bio

Karine Lawrence, Owner and President of Sirocco Food + Wine Consulting Inc. (Established 2014), has worked for the food and beverage industry for over 25 years, offering expertise in Food Safety, Sensory Analysis and Regulatory Compliance. She has provided training, research and consulting services in Canada and the United States.

- SQF 10 technical committee member
- HACCP and Lead FSPCA instructor (human food)
- Food Safety Consultant (SQF, HACCP)
- Sensory Scientist





Agenda

SQF 10 – Overview



New Scoring System

Food Sector Categories

Contractual Agreements

Legislation and Customer
Requirements

New Change Management Clause

Positive Food Safety Culture

CAPA and RCA

New Scoring System

Core Clauses (2 or 7 point deductions if found to be non compliant - Minor or Major respectively)

1. Management Commitment
2. Approved Supplier
3. Food Safety Plan
4. EMP
5. Allergens
6. Sanitation
7. Foreign Material
8. CAPA

Rating

80-100% Certified

70-79% Certified with Surveillance

0-69% Fail (Initial certification)

0-69% Certified with unannounced surveillance (re-certification)



Food Sector Categories

Honey is no longer a single FSC (now combined with FSC 18 – Food ingredient)

Plant-based food regrouped under FSC 14

FSC19 Food Additive Manufacturing

FSC 10 - Dairy Food Processing ×

FSC 12 - Egg Processing ×

FSC 13 - Bakery and Snack Food Processing ×

FSC 14 - Fruit, Vegetable, and Nut Processing, Fruit Juices, and Plant-based Food ×

FSC 15 - Canning, UHT, and Aseptic Operations ×

FSC 16 - Ice, Drink, and Beverage Processing ×

FSC 17 - Confectionary and Candy Manufacturing ×

FSC 18 - Preserved Foods and Food Ingredient Manufacturing ×

FSC 19 - Food Additive Manufacturing ×

FSC 20 - Recipe Meals Manufacturing ×



Contractual Agreements (2.3.3)

All agreements with contract manufacturers, third-party storage and distribution facilities, and contract service providers that have an impact on product safety shall be documented and include:

- i. Information to ensure all food safety requirements are met; and
- ii. A full description of the product and services to be provided.

These agreements shall be approved by both parties, communicated to relevant personnel, and kept current.



2.3.5 Change Management

New Clause in SQF

The site shall document and implement a procedure to evaluate any changes, including temporary, emergency, unplanned, or those made as a result of the corrective action process, that could impact food safety or the food safety system to ensure that controls are still effective.

This procedure, at a minimum, shall include changes in:

- i. Product formulations and manufacturing processes for products included in the scope of certification;
- ii. Materials, ingredients, labels, other inputs, or equipment;
- iii. Specifications for raw materials and packaging, chemicals, processing aids, contract services, and finished products; and
- iv. The food safety plan including critical control limits.

Changes shall be confirmed or validated, documented and communicated, as necessary, in a time frame that ensures food safety is maintained.

What do I need to implement?

1. Why is the change needed?
2. What are the food safety and business risks?
3. How do we measure effectiveness of change management?
4. Who are the stakeholders?

Documentation required for SQF 10

- Risk Assessment
- People responsible (Authority matrix)
- Implementation & Verification
- Formal documentation of the change



Categories of Changes

Product Formulations

New Suppliers & Contractors

New and updated equipment

Facility layout changes

Personnel changes

New specifications (packaging, materials)

New regulations

New contracts

New procedures (cleaning and sanitation)

New products added to the scope of HACCP

New systems (ERP, Food Safety Software)

Develop a change alone procedure for Change Management

List the people authorizing the changes

List the methodology for the risk assessment

Positive Food Safety Culture



- Site management shall build a **positive** food safety culture within the site that ensures that all requirements of the SQF Food Safety System are implemented and maintained.
- **A food safety culture assessment plan** to drive continuous improvement shall be documented, implemented, and maintained.
- i. Effective communication strategies to ensure all personnel are informed and engaged in food safety practices;
- ii. Comprehensive training programs for all personnel including site management;
- iii. Mechanism to collect and address feedback from all personnel regarding food safety practices; and
- iv. Regular measurement and evaluation of food safety-related activities.

Monthly and Annual Reviews

Monthly Management Updates

- **Matters impacting food safety implementation**
- **Corrections and Corrective Actions**
- **Audit results (external and internal)**
- **Customer Complaints**

Annual Management Review

- **Review of changes**
- **Outcome of annual systems tests**
- **Trending data**
- **Recalls and enforcement actions**
- **HACCP and Risk Assessment updates**
- **Performance of objectives and Measures (KPIs)**



CAPA & RCA

The responsibility and methods outlining how issues and non-conformances are investigated and resolved shall be documented and implemented. These shall include, but not be limited to, deviations of critical food safety limits, complaints, findings at internal and external audits and inspections, non-conforming product and equipment, deficiencies found during annual tests and reviews, verification and validation activities, withdrawals and recalls, and regulatory infractions, and negative trends of the food safety system.

This procedure shall include, at a minimum, the:

- i. Use of **corrections**, as applicable, to address the identified issue;
- ii. **Method(s) of analysis** used to investigate and identify the root cause;
- iii. Process for determining and implementing the corrective and preventative actions needed to address the root cause;
- iv. Verification of effectiveness of the implemented actions to prevent reoccurrence; and
- v. Communication of results to relevant site management and personnel.



Legislation requirements (2.4.1)

The site shall ensure that at the time of delivery to customers finished products shall comply with:

i. Food safety laws and regulations applicable in the locality, country of manufacture, and intended sale, if known; and

ii. Customer and company requirements.

This includes compliance with legislative requirements applicable to maintaining **sanitary conditions during processing**, maximum residue limits, food safety, packaging, product description, net weights, nutritional, allergen, and additive labeling, labeling of identity preserved foods, any other criteria listed under food legislation, and to relevant established industry codes of practice.

Environmental Monitoring



- Mandatory Clause
- Risk Based Assessment
- Linked to the HACCP plan (identify the pathogen of concern)
- Follow CAPA when unsatisfactory results are identified.
- Update annually or when trends or food safety issues require a review.

Additional changes

2.2.3 – Records

This section now combines all annual records listed in SQF under one bullet.

2.3.1.1 – Production Formulation and Realization – the word “realization” changed to say “implementation” to clarify the objective. Includes a requirement to assess food safety requirements for reintroduced products.

2.4.1.3 – Now includes a regulatory action or involvement in an outbreak.



Additional Changes – Continued.

Sampling, inspection, and analysis

2.4.4 – Sampling, inspection, and analysis now for all products (raw material, work in progress, finished product) and other food safety-related evaluations.

2.4.4.2 – Annual proficiency requirement has been removed to align with ISO 17025.

2.4.4.5 – External laboratory compliance to ISO 17025 standard **or equivalent**. This is to address areas that do not have an equivalent standard to ISO 17025.

EMP

2.4.8 – Environmental Monitoring now requires a mandatory for risk assessment.

CAPA and Audits

2.5.3.1 – Corrections, Corrective and Preventative Action: Further defined the issues and non-conformances to include recalls, inspections, and regulatory infractions and negative food safety trends. Added the use of corrections, as applicable, to the issue.

2.5.4 .1 – Internal Audits: Separated inspections from internal audits as the differences was causing confusion among sites. Stronger emphasis on root cause, corrections, corrective actions and preventative actions.



Additional Changes – Continued.

2.6.3.1 – Withdraw and recall product now includes a risk evaluation encompassing how the recall or withdrawal **impacts outside stakeholders**.

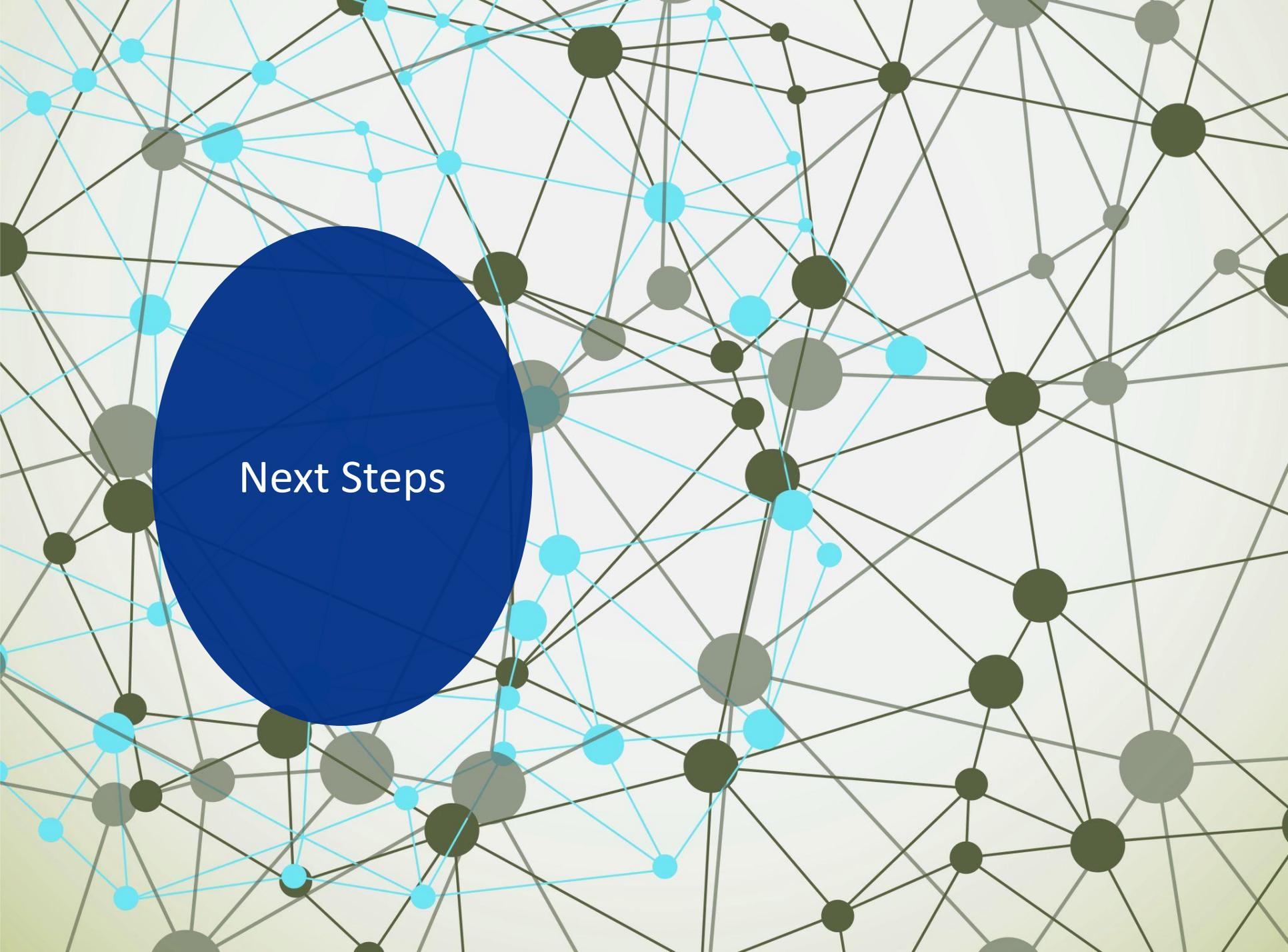
2.6.3.3 – Change of language for “**Notification of a food safety event**” in which use of exposure to the product:

- Reasonable probability of causing serious adverse health consequences or death.
- May cause temporary or medically reversible health consequences.

2.9.1.2 – Training: New element to identify the **specific roles** in which a documented assessment shall be provided for relevant staff involved in developing and maintaining food safety plans, monitoring critical control points, implementing the corrective action process, including root cause analysis, conducting audits and inspections (internal, GMP and supplier), any **other tasks identified as critical** to meeting the effective implementation and maintenance of the SQF Code.

2.9.1.3 – New element combining all **instruction requirements** previously listed within the Code.



The image features a complex network of interconnected nodes and lines. The nodes are represented by circles of varying sizes and colors, including dark grey, light grey, and bright blue. The lines connecting them are thin and dark grey. A large, solid blue circle is positioned on the left side of the image, containing the text "Next Steps" in a white, sans-serif font. The background is a light, neutral color, possibly a very light green or grey, which makes the network structure stand out.

Next Steps

Gap Assessment Against SQF 10

 SQF Food Manufacturing Edition 10 Checklist			
Clause	Item	Primary Response	Evidence
Opening Meeting	People Present at the Opening Meeting (Please list names and roles in the following format Name: Role separated by comas)		
Closing Meeting	People Present at the Closing Meeting (Please list names and roles in the following format Name: Role separated by comas)		
Facility Description	Auditor Description of Facility (Please provide facility description include # of employees, size, production schedule, general layout, and any additional pertinent details)		
Auditor Recommendation	Auditor Recommendation		
SQF System Elements for Food Manufacturing			
2.1 Management Commitment			
2.1.1 Management Responsibility (Mandatory) (Core Clause)			
2.1.1.1	<p>A food safety policy, signed by the senior site manager shall be established and maintained that outlines at a minimum the commitment of all site management to:</p> <ul style="list-style-type: none"> i. Supply safe food in compliance with all customer and regulatory requirements; ii. Establish and maintain a positive food safety culture within the site; iii. Establish and continually improve the site's food safety management system; and iv. Effectively communicate this policy to all personnel in a language(s) they understand. 		
2.1.1.2	Site management shall build a positive food safety culture within the site that ensures that all requirements of the SQF Food Safety System are implemented and maintained.		

[SQFI | SQF Glossary](#)

[SQFI | Guidance & Checklists](#)

Thank you! Questions?

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Training Updates from Sirocco Consulting

The screenshot shows the Sirocco Consulting website. The header includes the Sirocco logo (Food + wine CONSULTING), a language dropdown set to English, and links for STORE, LOGIN, and 0 Items. Navigation links for About, What We Do, Blog, and Contact are also present. The main content area features a teal banner for the 'PCQI Blended V2.0 Training Course Part 2 – 1 Day Course (FSPCA)'. Below the banner, there is a breadcrumb trail: Home > Courses > PCQI Blended V2.0 Training Course Part 2 – 1 Day Course (FSPCA). The product image shows a person in a white lab coat and hairnet in a kitchen setting, with the text 'PCQI TRAINING' overlaid. To the right of the image, the price is listed as CAD \$489.00, with flags for the USA and Canada. Below the price, there is a 'Course Dates' dropdown menu with the option 'Choose an option'. A quantity selector is set to '1', and an 'Add to cart' button is visible.

PCQI TRAINING COURSES

Choice of

- **BLENDED COURSE (V2) – 10 Hours.**
- **3-DAY COURSE (V2)**

Email karine@siroccoconsulting.com to register.



HACCP Training



**Recorded Self-Paced HACCP
Certification Course**

USD \$300.00



HACCP Training Course – 2-days

USD \$600.00