

## Top 10 Reasons for Non Compliance

Over 8,000 food manufacturers, distributors and brokers are certified to SQF worldwide. Becoming SQF certified is no easy feat. It requires a lot of planning, time, money and internal resource allocation. To help you prepare, we have put together a list of the most common reasons for major non compliance during an SQF audit that we come across as a certification body.

### Common Issues Related to Food Safety Fundamentals



#### CLEANING & SANITATION

The methods of cleaning and who is responsible must be clearly documented, implemented and recorded.



#### CONTROL OF FOREIGN MATTER SANITATION

When it comes to contaminants you have to think beyond the usual suspects and identify potential contaminants from the building itself.



#### PREMISES & EQUIPMENT MAINTENANCE

The methods for the maintenance and repair of equipment and buildings and who is responsible must be clearly documented, implemented and recorded.



#### EQUIPMENT, UTENSILS & PROTECTIVE CLOTHING

All equipment, utensils and clothing must be designed, constructed, installed, operated and maintained so as not to pose a contamination risk.



#### WALLS, PARTITIONS, DOORS & CEILINGS

Unexpected issues with your building will come up. Put together a plant improvement plan and get management involved.

### Common Issues Related to Systems Fundamentals



#### MANAGEMENT RESPONSIBILITIES

When it comes to the company's food safety goals everyone within the facility must be aware and involved.



#### INTERNAL AUDITS

Don't leave internal audits to the last minute. Demonstrate your company's commitment and have clear objectives and an agenda in place.



#### INCOMING GOODS & SERVICES

Have an approval process in place for all suppliers, and in times of need an emergency list of backup suppliers that have already been evaluated.



#### BUSINESS CONTINUITY PLANNING

Always think outside of the box - what could possibly interrupt your business or cause an emergency? Have contingency plans in place.



#### CORRECTIVE & PREVENTIVE ACTION

It's not enough to just fix the immediate problem at hand. You need to have a system in place to assess the root cause of the problem and implement solutions to prevent future occurrences.

dicentra is accredited to ISO 17065:2012 by the American National Standards Institute to certify to the Safe Quality Food (SQF) program. We are accredited to the same standards and use the same caliber of auditors as any other certification body. We differentiate ourselves by providing world class customer care, a simple application process, the flexibility to meet your schedule, and the best industry price.

Contact us today at 866-647-3279 for a free quote

[dicentra.com/SQF](http://dicentra.com/SQF)