

SQF 1000

SQF 2000

FoodSafe

FoodSafe Plus

SQF 1000 Quality Code

- Developed by
 - AGWEST Trade and Development (the State of Western Australia)
- The standard is utilised by:
 1. Primary producers who supply food which require further processing through one or more steps.
 2. Small food businesses that are required to implement food safety programs specified as a minimum requirement in the appropriate legislation of the country in which the food is to be processed or consumed.

SQF 2000 Quality Code

Developed by AGWEST Trade and Development (the State of Western Australia).

The standard is utilised by organisations, which produce, manufacture or distribute food.

It is relevant to fishing organisations, which undertake simple processing or value-adding.

SQF 2000

- The main feature of the Code is that it is **a** quality standard based on the CODEX HACCP system.
- The code consists of 6 elements which include:
 - Commitment
 - Suppliers
 - Control of Production
 - Inspection and Testing
 - Document Control and Quality Records
 - Product Identification and Traceability

SQF 2000

- Strong points:
 - A simpler system than ISO 9002 or AQA (AQIS)
 - Improvement of food safety and quality
 - Market place image enhanced
 - Development and strengthening of customer relationships
 - Increased competitiveness
 - Staff responsibilities clearly defined.
 - Reduction in waste and product rejects
 - Consistent supply of product to specification
 - Improving competitive advantage of the business

SQF 2000

- Weakness:
 - This is a relatively new standard
 - Although this standard is recognised in Australia, New Zealand, Thailand and Japan, it is not as widely recognised as ISO 9002.
 - Limited seafood HACCP Practitioners available to assist with development.

SQF 1000

- It is based on the CODEX HACCP system
- The HACCP method is used to develop a master HACCP plan from which the business food safety or food safety quality plan is derived.
- The code consists of the same 6 elements as SQF2000, but is not as thorough in the application of them.

SQF 1000

- Strong Points
 - A simpler system than SQF2000, ISO 9002 or AQA (AQIS)
 - the system is designed for businesses supplying raw materials to SQF 2000 certified businesses or ISO type businesses.
 - improvement of food safety and quality;
 - market place image enhanced; and
 - development and strengthening of customer relationships

SQF 1000

- Weakness :
 - This is a new standard and is not as widely recognised as ISO 9002 or even SQF 2000.
 - Limited seafood HACCP Practitioners available to assist with development.

FoodSafe

- Developed by the Australian Institute of Environmental Health.
- Provides business with staff training for basic food handling.

FoodSafe

- The key elements are:
 - Incorporates a video, workbook and guide for proprietors.
 - Workbook available in a variety of languages.

FoodSafe

- The program trains staff in:
 - Personal hygiene
 - Food handling and storage
 - Cleaning equipment; and
 - Pest control
- Records for implementing food manufacturing practices are included

FoodSafe

- Strong points;
 - Low cost
 - Easily implemented
 - Increased staff awareness and improvement of hygiene practices.
 - Provides discipline for fundamental food handling practices.
 - Educates staff of potential hazards.
 - Minimizes potential financial loss due to monitoring of stock conditions (eg. temperatures).
 - The program provides the opportunity to train all staff in food handling practices and hygiene standards.

FoodSafe

- Weakness
 - Does not have HACCP.
 - Not widely used in Australia at this stage.
 - Does not address product quality issues.
 - Environmental Health Officer (EHO) checking the system may not have seafood experience.

FoodSafe Plus

- Also developed by the Australian Institute of Environmental Health.
- For organisations requiring a HACCP plan to address food safety factors.

FoodSafe Plus

- The package incorporates a manual with the following key elements:
 1. FoodSafe food handler training manual
 2. Inventory/recall procedure
 3. Procedures and worksheets
 4. Hazard analysis
 5. Commitment and control

FoodSafe Plus

- Strong points:
 - The same benefits as FoodSafe. Extra benefits include:
 - The HACCP Plan ensures the business has identified the food safety risks.
 - Steps are taken to reduce or eliminate these risks.
 - It provides a more comprehensive food safety element than FoodSafe.