

Video – Safe Quality Food (SQF) Code – Employee Awareness / Refresher Training Topics

1. The Quality Policy
2. Documentation and Record Keeping
3. Food Safety Plans / HACCP Plans
4. What is a CCP or Preventive Control?
5. Allergen Awareness
6. Good Manufacturing Practices
7. Pest Control
8. Foreign Object Prevention
9. Sanitation
10. Approved Suppliers
11. Chemical Control
12. Visitor Control
13. Business Continuity / Crisis Planning
14. Product Trace and Recall
15. Food Defense
16. Corrective Actions
17. Non-conforming Product and Equipment
18. The SQF Audit Scoring System