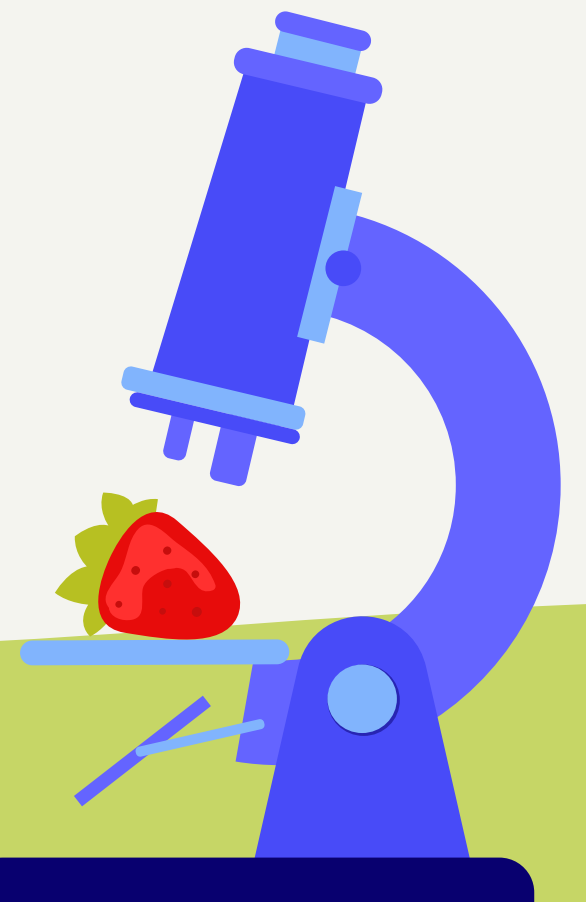
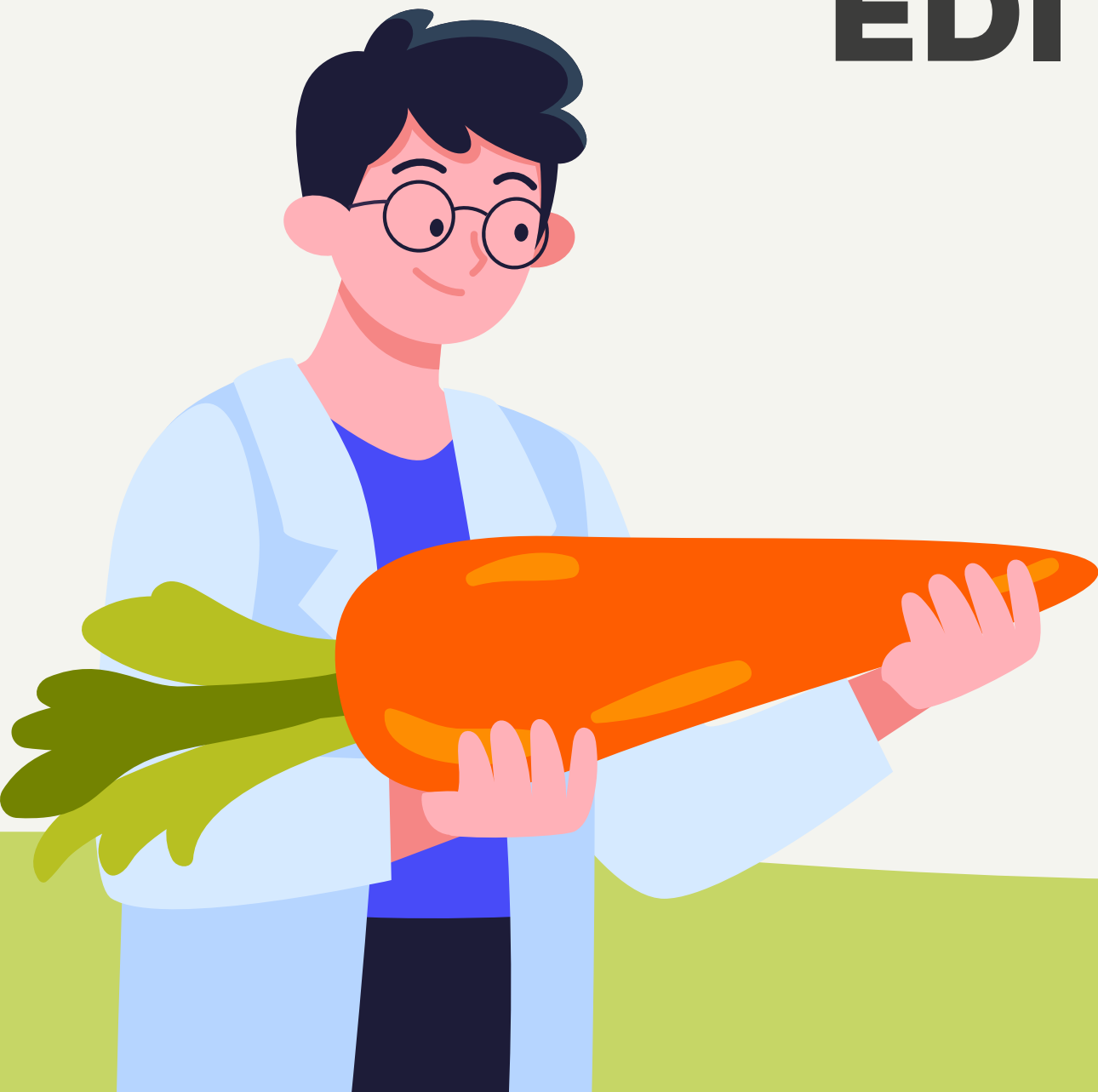




DISCOVER THE CORE CLAUSES

# THE CENTRAL CLAUSES ACCOMPANYING THE **SQF** CODE, EDITION 10





The classification of Core Clauses introduced in SQF Edition 10 represents fundamental elements with high-risk potential for food safety.

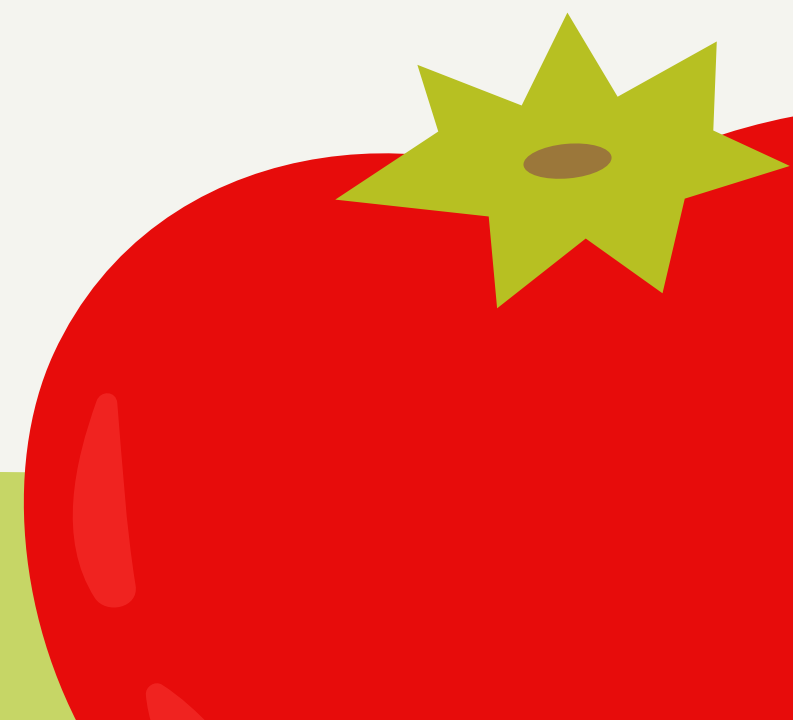
These clauses are key to developing, implementing, and maintaining a robust Food Safety Management System.





**Learn about some of the** Edition 10 Core Clauses and their relationship to real-world food safety risks in food manufacturing.

Non-conformities—whether minor or major—related to a Core Clause have a greater impact on the final audit score.



## **2.1.1** MANAGEMENT RESPONSIBILITY

## **2.1.2** MANAGEMENT REVIEW

These address senior management commitment, from building a positive Food Safety Culture to developing plans to evaluate and strengthen it, including annual performance reviews.



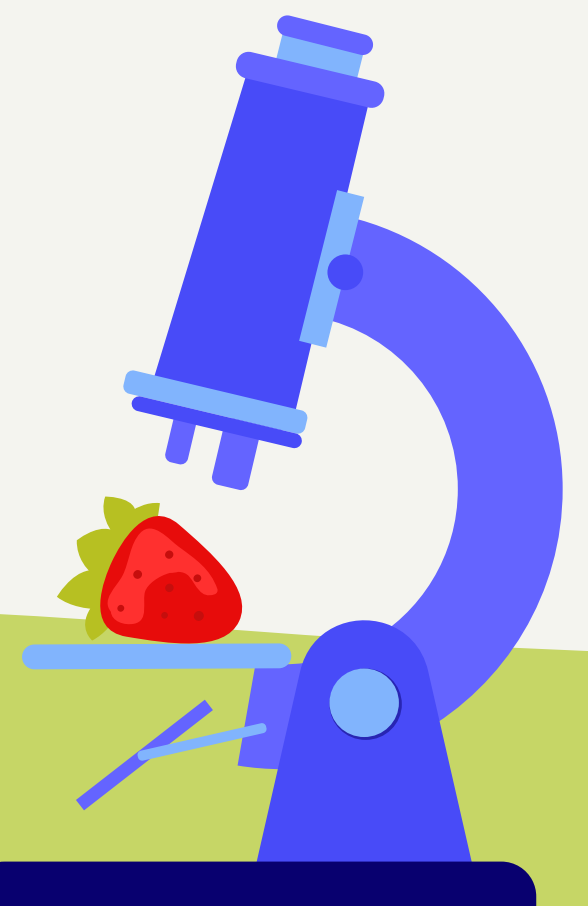
## **2.3.4** APPROVED SUPPLIER PROGRAM

This addresses supply chain management within the organization through the selection, evaluation, approval, and ongoing monitoring of suppliers.



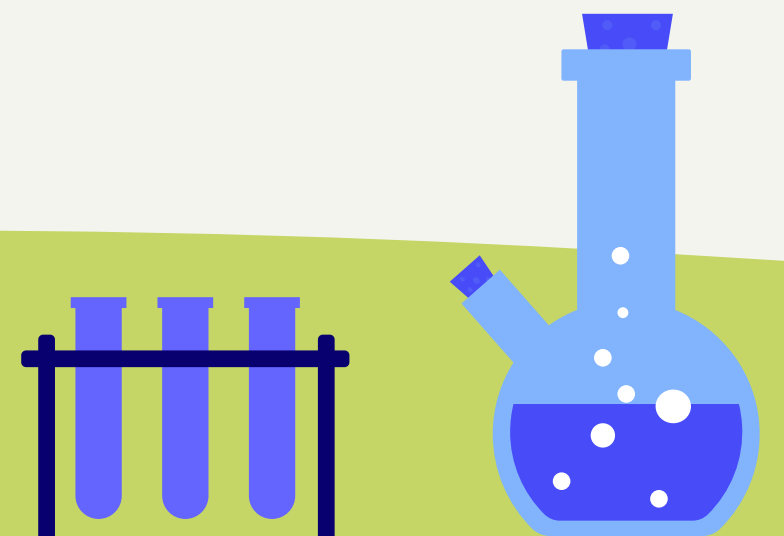
## 2.4.3 FOOD SAFETY PLAN

Establishes the principles for developing and maintaining effective plans that describe how the organization controls and ensures food safety in its products.



## 2.6.1 PRODUCT IDENTIFICATION

Establishes criteria for identifying raw materials, ingredients, packaging, work-in-progress, supplies, and finished products, facilitating product traceability and proper crisis management.





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