

SQF – Food Safety Certification Application

1. COMPANY AND CONTACT INFORMATION:								
Company's Legal Name:								
Address:								
City:		State:			Zip:_	C	ountry:	
Contact Name, Title & Direct	Number (if diffe	rent from com	pany #)	:	Email	Address		
SQF Practitioner's Name & D	Direct Number <i>(it</i>	f different fron	п сотра	nny #):	Email	Address		
Company Phone Number	Audit Written L	Audit Spoken Langua languages spoken at						
# of Personnel (Employees = FT + PT + Temp/Contractor) # of Shifts & Shift Times (beginning)				g and e	ending)		Sq. Footage	
Mail To Address (if different)			Bill To Addre	ss (if di	fferent)			
Scope of Certification Describe official scope and complexity of management system (by site/address). Include description of products made, service performed, and physical boundaries of the site. List any processes, activities, programs, specifications, systems, areas, or facilities that will not be audited because of security, confidentiality, or other restrictions. Applicant acknowledges once the audit scope is agreed upon between the applicant and ICC-ES, it cannot be changed after the Certification audit has commenced.								

	2. SITES/ADDRESSES that will be included in the certification (if more than three, attach list)								
Company Name	Address, City, State,	# of	Scope/Activities	# of Shifts & Shift Times per site	Sq.				
(if different)	Zip Code and Country	Emp.	(if different from main site)		Footage				



3. ADDITIONAL INFORMATION						
List any processes that are outsourced that affect product conformity to requirements						
Food Sector Categories for Applicable Stand	dards	SQF Modules				
Does your company have any PPE (Personal Protection Equipment) requirements for the Audit Team?				S No	If yes, please list:	
Does your company have any special custon	mer requirements?		Yes	s No	If yes, please explain:	
4. STANDARD(S) REQUIRE	ED (check all that	apply):				
	SQF Version 9: Food Safety Fundamentals: Basic Intermediate Food Safety Food Safety and Quality Quality – Stand Alone (must already be certified to Food Safety)					
For Integrated Systems Audits only (selected above)						
Integrated Documentation including Work Instructions Integrated Management Reviews (consideration of overall business strategy and plan.)						
Integrated Policies and Objectives Integrated Systems Processes Integrated Corrective Action/Continual Improvement						
Same Management Rep and Integrated Employee Approach (is employee count the same for each standard/system?)						
5. TYPE OF REQUEST						
Single Site Multi-Site (Complete Appendix 1) Sampling						
Initial Certification Upgrade (SQF only) Other						
Recertification						
Transition from a GFSI recognized certification program						
Transfer of existing certification – Provide details in the Transfer section below.						
Transferring at: Recertification Surveillance (SQF only)						



6. TRANSFER OF CURRENT CERTIFICATION(S)						
Standard(s)		Certification Body				
Last Audit Type		Registration Recertification Surveillance		е		
Last Audit Date						
Current Certification	te	Date of E	xpiry:	_ Date of Next	Audit:	
provided to ICC-ES at the time of application • Prerequisite • HACCP Sum • Last Assessm • Customer con (closed and constant)		credited certificate from a sisite programs (Pest Cor Summary(s) sessment Report with NO er complaints and actions and current open entries	trol and GMPs on R Closing Report s taken since last ()	(y)		
When was your company's (first) initial SQF audit (month/year)?						
Has your company had an unannounced audit?		If yes, list month/year:				
SQF ONLY:				Yes No		
If No, go to SQFI: www.sqfi.com/assessment-database						
7. TARGET DATES FOR CERTIFICATION						
You are required to have a minimum of 90 days worth of records prior to your certification. Please acknowledge:						
Pre-Assessment (Optional)						



8. PRODUCT AND FACILITY INFORMATION					
List Products Produced					
Any Preserved Identity Products (i.e. Kosher, organic) Yes No If yes, please describe:					
Off-site Storage	Yes No If yes, please	explain:	Sq. Footage:		
Describe Production/Manufacturing Lines (i.e. total number and type)					
9. SEASONALITY					
Acti	vity		Months of Year		
10. COMPLETE TH	E FOLLOWING SECTIO	N FOR ALL STAN	DARDS		
List any customers for whom the	certification is required				
Consultant Company Name			Individual's Name		
(if applicable)					
Does your company have any regulatory or statutory requirements and laws (e.g. USDA, FDA) that the company has to subscribe to and that ICC-ES needs to know about before conducting an audit? (Response required if site is outside of the United States)		Yes No If y	es, attach list or list here:		
Has your company had any mandatory or voluntary FDA/ USDA food related recalls?		Yes No If y	es, list dates and explain:		
Does your company have more than one HACCP study? (i.e. Production of ice cream and cheese = two HACCP studies)		Yes No If y	es, attach list or list here:		
If site is outside of North America, are there any travel/entry considerations needed? (Visas or other information to be aware of).		Yes No	N/A If Yes or N/A, please explain:		



11. AGREEMENT AND SIGNATURE

- a. Applicant acknowledges reviewing applicable SQF Safety Code, and applicable ICC-ES Rules and Procedures, and that the applicant shall be responsible for ensuring that products covered by this application conform with ICC-ES product certification requirements. The applicant agrees that ICC-ES may, as necessary, subcontract for work related to the product certification process; although the applicant retains the right to reject ICC-ES's use of any particular subcontractor. The applicant also agrees that, as may be required for the product evaluation and any follow-up surveillance activities, the applicant will make all necessary arrangements for examination of the applicant's documentation and records, and/or for ICC-ES access to the applicant's relevant locations, areas, equipment, personnel, and subcontractors. If requested by ICC-ES, the applicant will make arrangements for third-party observers, representing accreditation bodies, to be present during any given inspection of the manufacturing facilities producing products covered by this application.
- b. In consideration of the processing of this application, the applicant agrees to abide by any conditions attached to the approval of this application and the requirements of the applicable model codes as they now exist and as they may be reasonably modified in the future.
- c. The applicant agrees to make all necessary arrangements for ICC-ES to investigate complaints related to any product certification resulting from this application. The applicant also agrees to keep a record of all significant complaints made known to the applicant about the certified product(s), and to make these records available to ICC-ES upon request. The applicant will take appropriate action with respect to such complaints, and document the actions taken.
- d. The certification is subject to revision if any amendments are necessary to comply with approved code changes, rules or policies. If revision should be required, applicant agrees to pay applicable fees.
- e. The applicant agrees that all final certifications, as well as all communications between ICC-ES and the applicant prior to issuance of a final certification, including draft certifications and comments thereto, are and shall be the exclusive property of ICC-ES. The applicant agrees not to disclose any such communications, draft certifications and/or comments thereto to others without prior written approval of ICC-ES.
- f. The applicant agrees that all certified, registered sites will be listed in the SQF assessment database, which will display the certification site details and include the site's name, address, expiration date, food sector, category(ies), product(s), relevant Code(s), certification body and country on the SQFI website.
- g. The applicant agrees to notify the certification body in the event of a food safety incident (i.e., recall) by the site at any time during its certification in a timely manner.

APPLICANT SIGNATURE LINE				
Applicant's Signature	Applicant's Printed Name and Title	Date		

The parties acknowledge that the application submitted by Applicant contains technical matters required in connection with the Certification Criteria. To the extent ICC-ES modifies the application after execution and submission by Applicant, and Applicant does not object to such modification within ten (10) days of written notice from ICC-ES, the parties agree that the application as modified by ICC-ES, along with this Agreement, constitutes the entire agreement between ICC-ES and Applicant.

The information contained in this application will be validated on site and quoted time may be adjusted.



APPENDIX 1

SQF MULTI-SITE CERTIFICATION

SQFI definition of Multi-site Certification – "A Multi-site Program means an SQF Certified Supplier (hereafter referred to as a Central-site) at which activities are planned to control and manage the food safety and quality management system of a network of Certified SQF Suppliers or Sub-sites (hereafter referred to as Sub-sites) under a legal or contractual link."

Does the multi-site group have a central site that controls and manages the food safety and quality management systems for the network of Central-sites or Sub-sites?	Yes No
The number of SQF sites or Sub-sites included in the multi-site certification (also complete SQF Site details below).	
Does the Central-site have a contractual link to the Sub-site?	Yes No
Does the Central-site manage all requirements that are outlined in Module 16?	Yes No
Do all the Sub-sites meet the SQF definition as primary producers?	Yes No
Are all Sub-sites involved in the same production activity?	Yes No



DETAILS OF PARTICIPATING SQF SITES/SUB-SITES

Company Name	Address	Proposed Activity for Certification

Please attach additional list if insufficient space.