



# Employee Training Manual

## Safe Quality Food (SQF) Training

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- SQF provides a company with food safety and quality management programs tailored to the company's needs. These programs help the company meet regulatory, food safety and quality standards.
- SQF has different levels of compliance and achievement. Food Safety Code for Manufacturing means that the company meets or exceeds regulatory standards for food safety. Quality Code certification means that the company meets a higher level of food quality expectations.



# Safe Quality Food (SQF) Training

- The code is Hazard Analysis Critical Control Point (HACCP) based. That means it is based on a risk analysis of all of its components. This is a proven way to reduce the likelihood of unsafe, low quality food reaching the market place.
- Being SQF Certified means that all of Wiskerchen's Food Safety Plans are in compliance with HACCP methods and have been validated and verified to ensure food safety and quality standards.