

Form# 004Q
 By JH
 Date 12/16/2024
 Revision# 003
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Safe Quality Food (SQF) Certification Application

Clients (site) must register for their audits via the SQFI database at <https://www.sqfi.com/assessment-database/>. Sites must complete a profile that includes contact info, food sector category, and selection of a certification body - Ceres Certifications, International (CCI). Please notify CCI if a Pre-Assessment audit is request prior to an initial SQF audit. Sites must re-register before re-certification audits and must remain registered at all times to retain their certification. Database assistance at info@sqfi.com. All certified, registered sites will be listed in the SQFI database.

If not-applicable, place an NA inside the field box

1- CLIENT INFORMATION

COMPANY (Site) NAME (legal entity)			
COMPANY (Site) ADDRESS: City, State, Zip Code			
COMPANY PHONE NUMBER		COMPANY WEBSITE	
CONTACT NAME (legal Entity)		TITLE	
PRIMARY CONTACT: Name, Phone, Email			
BILLING ADDRESS: City, State, Zip Code			
BILLING CONTACT: Name, Phone, Email			
SQF FOOD SAFETY PRACTITIONER: Name, Phone, Email			
SQF QUALITY PRACTITIONER: Name, Phone, Email			

2- SCOPE OF CERTIFICATION

(Refer to "Step 3 Determine Scope.." within Food Safety / Quality Codes

a. Indicate your Food Safety Code - Food Sector Category (FSC) applicable to your site

FSC 2 - Indoor Growing, Harvesting of Fresh Produce & Sprouted Seed Crops - Mod 18	FSC 3 - Growing & Production of Fresh Produce & Nuts - Module 7
FSC 4 - Fresh Produce, Grain and Nut Packinghouse Operations - Mod 10	FSC 5 - Extensive Broad Acre Agriculture Operations - Module 8
FSC _____ for Food Manufacturing - Module 11 (see pg. 4 for applicable FSC)	FSC 26 - Storage & Distribution GDP Module 12
FSC 27 - Manufacturer of Food Packaging GMP Module 13	Food Quality Code

*All inspections include System Elements Module 2 - Refer to section 4.1 for Applicable Elements within the Food Safety / Quality Codes *

b. PRODUCTS / COMMODITIES

(List all products for each FSC)

FSC	PRODUCTS TO BE CERTIFIED - Refer to Appendix 1 within the Food Safety Codes (any additional, please add rows)	Low / Med Risk	High Risk

c. Provide a summary of your operation's activities and scope of your site audit. If any activities occur off-site or if anything in your operation is exempt, please provide details. Refer to section 3.1 within the codes for further information.

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3- AUDIT INFORMATION			
1	Is this your first SQF certification audit? If yes, notify CCI if you want a pre-assessment audit (optional) <input type="checkbox"/> Yes <input type="checkbox"/> No		
If Yes, a Desk Audit is required (for multi-sites only) upon initial certification. More information will be made available			
If No, please provide your initial audit date, and a current copy of your certificate & final report:			
2	Select Certification Audit Type:		
Initial Audit		Refer to Food Code Part A, Step 8	
Corporate Audit		Refer to Food Code Part A, Step 8.2	
Recertification Audit		Refer to Food Code Part A, Step 11.1	
Multi-Site Audit		Comprised of a central site - sub-sites under the same food safety legislation. Refer Food Code to Appendix 4	
3	How many years have you been under the SQF program (audits)?		
4	Are you transferring from another Certifying Body? Yes, provide CB name <input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> N/A		
	Do you have any outstanding non-conformances? <input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> N/A		
5	Are you working with a consultant? If so, please provide name. <input type="checkbox"/> Yes <input type="checkbox"/> No		
6	Have you had an unannounced audit? If yes, please provide date: <input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> N/A		
7	Are you registering for an announced or unannounced audit? <input type="checkbox"/> Announced <input type="checkbox"/> Unannounced		
8	Would you like part of your audit to be conducted remotely (up to 50% per SQF Code)? - Refer to Food Code Part A, Step 8 <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		
9	Provide Audit Date Range Dates (based on validity of current cert if applicable) and Blackout Dates (dates not available for audit)		
10	If applicable, if the Quality Audit is requested separately from the Food Safety Audit, provide date ranges. If not applicable, put NA		
11	Are there any addendums or other services required during the audit? <input type="checkbox"/> Yes <input type="checkbox"/> No		
	If yes, provide more information:		
12	Is English your preferred auditing language? If not, what language is preferred? <input type="checkbox"/> Yes <input type="checkbox"/> No		
4- SITE INFORMATION			
13	Has your site (s) ever issued an FDA recall. If yes, provide details below <input type="checkbox"/> Yes <input type="checkbox"/> No		
14	Is your facility exempt from the Food Safety Modernization Act <input type="checkbox"/> Yes <input type="checkbox"/> No		
15	Describe your Food Safety (HACCP) Plan (s) below. Describe all CCP's, when applicable		
16	Describe your Food Quality Plan, if applicable		
FACILITY INFO			
17	Products & Number of operations	Total number of lines	Square feet of Operation
18	Square feet of Storage	Total Square Footage	Total number of employees

19	Total number of shifts	Months of Operation	Hours of Operation
20	Are any raw material, ingredients or finished product stored off-site? <input type="checkbox"/> Yes <input type="checkbox"/> No		
	If yes, provide more information:		
21	Are any of your processes IQF products <input type="checkbox"/> Yes <input type="checkbox"/> No		
	If yes, which products?		
FARM / FIELD INFO			
<i>(leave all fields blank if section is not applicable)</i>			
22	Commodity to be audited	Size (acres)	Months of operation (pre-harvest)
23	Number of Field Employees:	Number of Harvest Crews	Number of Harvest Employees
24	Do you field pack any commodities? <input type="checkbox"/> Yes <input type="checkbox"/> No		
	If yes, will any field pack commodities be included in this audit scope? <input type="checkbox"/> Yes <input type="checkbox"/> No		
25	How did you hear about Ceres Certifications?		
<p>By signing below, you certify that the above information is complete and correct to the best of your knowledge and that you agree to comply with the requirements of the SQF Code as well as supply any information required during the certification process. Please email the completed application to CCI. Email: jackie@ceresci.com Address: PO Box 031, Chippewa Falls, WI 54729</p>			
Signature of Legal Entity:		Date:	
CCI Use Only			
CCI Representative:		Date:	
<p>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, product(s), relevant Code(s), certification body and country on the SQFI website. Clients (site) must pay an annual SQF fee to SQFI.</p> <p>CCI prohibits discrimination in employment & services provided on the basis of race, national origin, color, creed, religion, sex, age, disability, veteran status, or sexual orientation.</p>			
<p>Please refer to WWW.SQFI.COM for all normative auditing documents.</p>			

Refer to Appendix 1: SQF Food Sector Categories within the SQF Food Code for further details

FOOD SECTOR CATEGORIES FOR FOOD MANUFACTURING, MODULE 11

Refer to the SQF Food Safety Code for further details

FOOD SECTOR CATEGORY	APPLICABLE GMP MODULES
 10 Dairy Food Processing	Module 11: GMP for Processing of Food Products
 11 Honey Processing	Module 11: GMP for Processing of Food Products
 12 Egg Processing	Module 11: GMP for Processing of Food Products
 13 Bakery and Snack Food Processing	Module 11: GMP for Processing of Food Products
 14 Fruit, Vegetable, and Nut Processing, and Fruit Juices	Module 11: GMP for Processing of Food Products
 15 Canning, UHT, and Aseptic Operations	Module 11: GMP for Processing of Food Products
 16 Ice, Drink, and Beverage Processing	Module 11: GMP for Processing of Food Products
 17 Confectionery Manufacturing	Module 11: GMP for Processing of Food Products
 18 Preserved Foods Manufacturing	Module 11: GMP for Processing of Food Products
 19 Food Ingredient Manufacturing	Module 11: GMP for Processing of Food Products
 20 Recipe Meals Manufacturing	Module 11: GMP for Processing of Food Products
 21 Oils, Fats, and the Manufacturing of Oil or Fat-based Spreads	Module 11: GMP for Processing of Food Products
 22 Processing of Cereal Grains	Module 11: GMP for Processing of Food Products
 25 Repackaging of Products Not Manufactured On Site	Module 11: GMP for Processing of Food Products
 33 Food Processing Aids Manufacturing	Module 11: GMP for Processing of Food Products