Instructions

The Implementing SQF Systems Practice Test is intended to familiarize examinees to the format and types of items they will see in the online Implementing SQF Systems examination.
The Implementing SQF Systems Practice Test is intended to be used in conjunction with the Implementing SQF Systems Examinee Guide, which provides further detail on the process and procedure for purchasing, preparing for and completing the Implementing SQF Systems examination.
The Implementing SQF Systems Practice Test is to be used in the formats outlined below, or in any manner deemed appropriate to prepare examinees for the Implementing SQF Systems examination.

Implementing SQF Systems Post-farm Gate Practice Test

Part A

Which of the following is required as part of the development of an SQF System?
A. Use an SQF consultant.
B. *Designate an SQF practitioner.
C. Conduct a pre-assessment audit.
D. Attend Implementing SQF Systems training.

Part A, 1.5
Which module defines the food safety management requirements that must be implemented by all food industry sectors?
A. *Module 2
B. Module 7
C. Module 11
D. Module 16

Part A, 1.2
In addition to implementing food safety fundamentals, Level 2 certification requires
A. *a food safety risk analysis.
B. a food quality risk analysis.
C. a risk-based business plan.
D. a risk-based multi-site program.

Part A, 1.7
Which of the following is true in regards to SQF auditors?
A. They are accredited to ISO/IEC Guide 65.
B. *They are employed by or contracted to an SQFI licensed certification body.
C. They are able to assist with documenting and implementing an SQF System.
D. They are responsible for registering the supplier in the SQF Reliance assessment database.

Part A, 2.1
Where in Part A is the audit duration defined?
E. 1.7
F. * 2.5
G. 3.3
H. 4.1

Independent desk audits are conducted as part of

A. *initial certification.
B. a surveillance audit.
C. a recertification audit.
D. withdrawal of certification.

Part A, 2.6
How many calendar days does a supplier have to close out all major non-conformities?
A. Five (5)
B. Ten (10)
C. *Fourteen (14)
D. Thirty (30)

Part A, 3.2
Which audit rating, when issued after the completion of an audit, will require the supplier to undergo a surveillance audit?
A. E – Excellent
B. G – Good
C. *C – Complies
D. F – Fails to comply

Part A, 3.3
Within how many calendar days from the last day of the audit must the certification body make the audit report available to the supplier?

A. Five (5)
B. *Ten (10)
C. Fourteen (14)
D. Thirty (30)

Part A, 2.11
Within how many days from the last day of the facility audit must a certification body make a certification decision?

A. 30 days
B. 40 days
C. *45 days
D. 75 days

Part A, 3.4
What cannot be changed once an audit has commenced?
A. SQF consultant.
B. SQF practitioner.
C. The audit duration.
D. *The scope of the audit.

Part A, 2.4
Which of the following cannot be raised at desk audits?
A. A major non-conformity.
B. A minor non-conformity.
C. *A critical non-conformity.
D. An opportunity for improvement (OIP).

Part A, 2.9
In which section of Part A of the SQF Code is a list of the mandatory SQF system elements found?
A. 1.2
B. 2.5
C. *2.8
D. 2.9

Part A, 2.8
What is the minimum score a facility must achieve on an SQF certification audit to obtain an "E – excellent" rating?
A. 69
B. 86
C. 95
D. *96

Part A, 3.3
In what timeframe must a surveillance audit for facilities that score a "C – complies" rating on their recertification audit take place?
A. 1 month
B. 3 months
C. *6 months
D. 12 months

Part A, 3.3
When a facility has a change of ownership, what is timeframe the facility has to notify their certification body?
A. 24 hours
B. 7 days
C. 14 days
D. *30 days

Part A, 5.4
After how many certification cycles is an auditor rotated out for audits of a facility?
A. Two cycles
B. *Three cycles
C. Four cycles
D. No set number

Part A, 2.1
In response to a suspension, how long does a supplier have to provide a corrective action plan?
A. 24 hours
B. 36 hours
C. *48 hours
D. 72 hours

Part A, 4.5
Which of the following is designated by the supplier to validate and verify the food safety fundamental requirements and food safety and food quality plans of the supplier's SQF System?
A. SQF coordinator
B. SQF consultant
C. *SQF practitioner
D. SQF internal auditor

Part A, 1.5
What is required if a translator is needed to assist the auditor during an audit?
A. The supplier must provide the translator.
B. The auditor must pay the translation fees.
C. The translator must be employed by the supplier.
D. *The certification body must notify the supplier prior to the audit.
Part A, 5.7

Module 2:

The policy statement at minimum must outline the organization's commitment to supply safe food and the
A. Responsibility for obtaining and analyzing microbiological criteria.
B. Principles for ensuring compliance with product traceability plans.
C. *Methods for complying with customer and regulatory requirements.
D. Measures for identifying for when a process is deviating from controls.

2.1.1.1
What must senior management provide to support the development, implementation, maintenance and ongoing improvement of the SQF System?
A. HACCP training
B. Documentation
C. Work instructions
D. *Adequate resources

2.1.2.3
One responsibility of the SQF practitioner is to
A. conduct internal audits.
B. oversee employee training.
C. *take appropriate action to ensure integrity of the SQF System.
D. establish processes to improve the effectiveness of the SQF System.

2.1.2.4
Management reviews shall include
E. details of the certificate of conformance.
F. records of raw and packaging material receipt.
G. the nomination and training of a crisis management team.
H. *customer complaints and their resolution and investigation.

2.1.4.1.iv
An approved supplier program must be based on the prior performance of the supplier and the
A. country of the product's origin.
B. results of periodic regulatory audits.
C. gross revenue of the product supplied.
D. *risk level of the product being supplied.

2.4.5.4
Who is responsible for reviewing customer complaint data?
A. Senior management.
B. The SQF practitioner.
C. The food safety plan development team.
D. *Personnel knowledgeable about the incidents.

2.1.5.2
What formal training is required of the SQF practitioner?
A. *HACCP.
B. Lead auditor.
C. Internal auditing.
D. Implementing SQF Systems.

2.1.2.5
Which element allows for the exclusion of food safety fundamentals based on the findings of a detailed risk assessment?
A. *2.4.2.2
B. 2.4.3.1
C. 2.5.1.2
D. 2.5.2.1

An employee training program must outline:
A. the duration of training sessions.
B. how HACCP training must be conducted.
C. the process for executing internal auditing.
D. *the necessary competencies for specific duties.

2.9.2.1
Who ought to be designated to conduct internal audits?
A. SQF practitioner.
B. Senior management.
C. Third parties contracted by SQF consultants.
D. *Staff independent of the function being audited.

2.5.7.3
In which element can the requirements to become an SQF practitioner be found?
A. 2.1.1.1
B. *2.1.2.5
C. 2.1.3.2
D. 2.1.6.5

The business continuity plan shall be reviewed, tested and verified every
A. month.
B. 6 months.
C. *12 months.
D. 24 months.

2.1.6.3
What is the purpose of verification and validation?
E. Identify the critical limits.
F. Provide a foundation for the HACCP plan.
G. Determine the root cause of a breakdown of control.
H. *Ensure a critical limit is achieving the desired level of control.

2.5.2.1
Besides outlining corrections and corrective actions, what must the supplier do to fully resolve a deviation from food safety requirements?
A. *Identify the root cause.
B. Develop a policy statement.
C. Revise prerequisite programs.
D. Inform the regulatory authority.

2.5.5.1
External laboratories, if used must be accredited to
A. ISO 9000
B. ISO 14000
C. *ISO 17025
D. ISO 22000

2.5.6.iv
Under which element does the selection of critical limits to determine effective control of an identified hazard fall?
A. 2.2.1.3
B. *2.5.2.1.ii
C. 2.5.3.1
D. 2.6.2.1.i

A supplier's product identification system must assure that product is identified
A. *according to customer specification.
B. with the customer's registration number.
C. according to the supplier's internal guidelines.
D. with the name of the country of its destination.

2.6.1.1
A facility's product traceability must be tested every
A. month.
B. 6 months.
C. *12 months.
D. 18 months.

2.6.2.1.iii
Which program would a supplier need to review if an auditor noted that a facility door was left open?
A. Product trace.
B. *Food defense.
C. Product withdrawal.
D. Allergen management.

2.7.1
Where is the requirement for a training register found in the SQF Code?
A. 2.7.7.1
B. 2.8.2.1
C. 2.9.2.1
D. *2.9.7.1

Module 11

What is to be considered when evaluating the location of the premises?
A. The access to major water sources.
B. The time allocated for construction.
C. The bearing on neighboring facilities.
D. *The impact on safety and hygienic operations.

11.1.1.1
Surfaces not in direct contact with food shall be:
A. painted with non-toxic paint.
B. made of slip-resistant materials.
C. made with stainless steel or other impervious materials.
D. *constructed of materials that do not pose a food safety risk.

11.2.1.1
What flooring material is appropriate in a food manufacturing facility?
A. Concrete to allow water runoff.
B. Stainless steel that will not rust.
C. Rubberized material that prevents slipping.
D. *Impact-resistant material that can be graded.

11.2.2.1
What is required of a product inspection area?
A. *Easy access to hand washing facilities.
B. A large table on which to place the product.
C. Solid walls that protect the product from contamination.
D. Lighting at a distance of 1 m (3 ft.) above the inspection surface.

11.2.6.2 i
In which element is the maintenance schedule addressed?
A. 11.1.2.1
B. 11.2.3.5
C. *11.2.9.2
D. 11.2.12.1

What must equipment be calibrated against?
A. A procedural or process standard.
B. An expert-validated industry standard.
C. The facility's standard operating procedure.
D. *A national or international reference standard.

11.2.10.4
What must be outlined as part of a facility's pest and vermin management program?
A. How to select a pest control service.
B. How often pest control training must be conducted.
C. Management's role in choosing pest control chemicals.
D. *Measures employees must take when they come in contact with a bait station.

11.2.11.2.viii
What must be done with empty pest control chemical containers?
A. *Label and isolate.
B. Store in packing sheds.
C. Dispose in municipal waste.
D. Wash and sanitize before reuse.

11.2.11.7.ii
Who is to be authorized to handle sanitizers and detergents?
A. *Trained staff.
B. SQF practitioner.
C. Purchasing manager.
D. Senior management.

11.2.13.6.iv
Which of the following assures cleaning has taken place?
A. MSDS reviews.
B. Sanitation training.
C. Sanitation schedule.
D. *Pre-operational inspections.

11.2.13.4
What must be provided at hand wash basins in high-risk areas?
A. *Hand sanitizer.
B. Cloth hand towels.
C. Antimicrobial soap.
D. Warm-air hand dryers.

11.3.2.3.ii
When must excessively soiled uniforms be changed?
A. When leaving for break.
B. When reentering the production area.
C. *When they present a contamination risk.
D. When moving from low- to high-risk operations.

11.3.3.3
Where must employees' personal belongings be stored?
E. In the manager's office.
F. Near the first aid facilities.
G. *Separate from food contact zones.
H. On shelves near the food production area.

11.3.7.3
Hand wash basins shall be
A. located in all processing and production areas.
B. *provided adjacent to all personnel access points.
C. hands-free in all processing and packaging areas.
D. constructed of aluminum, porcelain or hard plastic.

11.3.2.1
Personnel engaged in food handling, preparation or processing shall:
A. taste product under direct supervision.
B. be monitored for effective training skills.
C. undergo medical testing for hepatitis or other infectious diseases.
D. *ensure products and materials are handled to prevent contamination.
11.4.1.1

Where must wash down hoses be stored?
A. *On hose racks.
B. In chemical storage areas.
C. In the maintenance tool storage area.
D. On the floor near processing equipment.

11.4.1.3
Water and ice used for food processing must be from a known clean source, potable and
A. delivered daily to ensure safety and quality.
B. stored to ensure it doesn't melt or evaporate.
C. *analyzed to verify cleanliness, monitoring and effectiveness of treatment.
D. at an effective temperature for use in the cleaning and sanitizing of finished product.

11.5.6.1
Where must processing utensils and packaging be stored?
A. On racks with pesticides.
B. On shelves with sanitizers.
C. *In an area away from chemicals.
D. In an area where chemicals are stored.

11.6.4.2
What must be included in an environmental monitoring program?
A. *A sampling schedule.
B. A water analysis plan.
C. A sanitation schedule.
D. A water treatment plan.

11.7.4.1.v
Which of the following ought to be included in the facility's foreign matter control program?
A. Hazardous chemicals.
B. *Glass instrument dials.
C. Impact resistant flooring.
D. Smooth, non-porous surfaces.