



ECOLAB
FOOD SAFETY
INSTITUTE

March 2019

QUESTION:

Our frozen meals plant is located in the mid-west of the US and is undergoing its initial certification against the SQF Food Safety Code for Manufacturing (ed. 8). During our audit, the auditor documented a non-conformity against us because we could not produce a letter of guarantee from our non-food chemical products manufacturer that stated the pallets they shipped their chemicals on were not treated with pesticides. These pallets are restricted to the chemical storage room and are not used to hold ingredients or any food contact materials. Was the auditor correct to do this?

ANSWER:

No. None of the GFSI-recognized food safety schemes (SQF, BRC Food, IFS or FSSC 22000, etc.) requires that the pallets used to ship non-food chemicals meet any specific certification or requirement. Regardless of the standard, it comes down to the potential risk that pallets supplied by your chemical provider (non-food chemicals) pose to your finished products, raw materials, packaging and ingredients. If the pallets do not enter food production and handling areas and are not used to hold food contact materials or otherwise pose a contamination risk to the operation, the focus over the pallets should be to assure they do not bring in pests, are in good repair and are not used outside of their designated areas.

A requirement on the safety of pallets should be restricted to those used to ship finished goods food products and those used to stage raw materials/ingredients/packaging within the plant. The safety of pallets used only to receive or store non-food chemicals should not be restricted. As best practice, your plant should not be using pallets which previously held non-food chemicals to store or stage finished product, raw materials, ingredients or packaging. Remember to use common sense when dealing with pallets!

UPCOMING TRAINING

EAGAN MINNESOTA

[Sanitation Food Safety Workshop](#) (Customer ONLY)

[Implementing the SQF Food Safety Code in Food Manufacturing Operations](#) (May 8-9)

[Preventive Controls for Human Foods](#) (June 19-21)

[Advanced HACCP](#)(August 7-8)

[Preventive Controls for Human Foods](#) (September 11-13)

CONCORD, NORTH CAROLINA: CONTACT 704-796-2755 DIRECTLY TO REGISTER

Internal Auditor (March 18-19)

Implementing SQF Food Safety Code in Food Manufacturing Operations (April 22-23)

Advanced HACCP (June 17-18)

Internal Auditing (July 22-23)

Implementing SQF Food Safety Code in Food Manufacturing Operations (August 19-20)

Advanced HACCP (September 23-24)

[Register Now](#)

WORLD CLASS SERVICE & EXPERTISE: ECOLAB F&B TRAINING

Are you equipped with a consistent approach? Making the right sanitation choices has never been more critical to **protecting food safety and product quality** while boosting your profits and operational efficiency! Our consultants can also help you develop, implement and verify your food safety programs and help you prepare for an audit.

COMPREHENSIVE TRAINING COURSES

We offer training courses to help you and your employees stay current and strengthen your food safety programs. Our breadth of resources and integrated business model help ensure consistency across your operation. Courses include: Implementing SQF Systems, Advanced SQF Practitioner, Advanced HACCP, Preventive Controls for Human Foods (FSMA/PCQI), Internal Auditing, FSSC 22000. [Click here](#) for the full training schedule and register for the nearest course.

DO YOU HAVE A QUESTION?

Contact us for more information on food safety management programs and consulting services, inquiries about on-site training at your location for large groups, educational webinars, e-learning modules and other specialized training.

Every day, the Ecolab Technical Customer Service line receives hundreds of calls from customers seeking help on a wide variety of issues including the GFSI recognized programs like BRC Food, SQF, FSSC 22000. Email us your questions.

[Click here to download past issues of the Food Safety Institute Flash newsletter.](#)

ABOUT THE EXPERT



[Dr. Tatiana Lorca](#) manages food safety training programs for Ecolab. She is a registered SQF Trainer, FSMA/PCQI lead instructor and IHA approved HACCP Trainer. Previously, she was the technical manager for the SQF (Safe Quality Food) Institute, a division of the Food Marketing Institute. [Email Tatiana](#)

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