

ECOLAB  
FOOD SAFETY  
INSTITUTE

November 2018

**>> QUESTION:**

During our recent re-certification audit against the SQF Food Safety Code for Manufacturing (ed.8), we were confused by the new requirement regarding mixing and diluting chemicals. How often should we be testing the concentration of mixed or diluted chemicals?

**>> ANSWER.**

The frequency needs to be based on risk. The new requirement is detailed in 11.2.13.9 (SQF Food Safety Code for Manufacturing, ed. 8, effective 2 Jan. 2018) -

*11.2.13.9 Detergents and sanitizers that have been mixed for use shall be correctly mixed according to manufacturers' instructions, stored in containers that are suitable for use, and clearly identified. Mix concentrations shall be verified and records maintained.*

The intent of the requirement is to ensure certified sites are using the correct concentration of chemicals if they need to do any mixing of the chemical prior to use (e.g., proper dilution or adding another chemical as instructed on the product's label). This is not very different from what the Code has always required regarding documenting chemical concentrations. It is expected the sites determine what the appropriate frequency of testing is, but somehow should prove that whatever they do is effective and they are always following their documented cleaning process. Whatever a facility does, they need to document and prove they are using the right products, at the correct concentrations and the cleaning and sanitation process is effective(validation) and being executed correctly (verification). And don't forget about the appropriate training for staff handling chemicals and carrying out the cleaning and sanitation practices!

## UPCOMING TRAINING 2019

### EAGAN MINNESOTA

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

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

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

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

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

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[Advanced HACCP](#) (February 18-19)

[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)

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**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.

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## 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.

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## 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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