



# News update



## FOR IMMEDIATE RELEASE

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**PM Beef has been named a Safe Quality Food (SQF) 2000 Level 3 Certified Supplier by the SQF Institute, a division of the Food Marketing Institute (FMI). PM Beef is the first U.S. beef harvest facility to receive this distinguished certification.**



## ***PM Beef Receives Safe Quality Food (SQF) Certification Customer Fact Sheet***

### **What is SQF 2000 certification?**

SQF stands for Safe Quality Food. To become SQF-certified by the SQF Institute — a division of the Food Marketing Institute — a food supplier must meet a number of strict SQF safety, quality and sanitation requirements, plus provide continuous training for all its employees on SQF programs and verify they are following them.

### **What do the different levels of SQF certification mean?**

The SQF Institute has two primary certification programs — SQF 1000 and SQF 2000, with the 2000 certification being the most rigorous. Within each of these two programs, there are Level 1, Level 2 and Level 3 certifications.

- To achieve SQF 2000 Level 1 certification, a food supplier must develop and maintain the highest level of sustainable Good Manufacturing Processes (GMPs).
- To be certified at Level 2, the supplier must meet Level 1 requirements plus develop and follow a Hazard Analysis Critical Control Points (HAACP) program to ensure food safety.
- To receive Level 3 certification, the most rigorous certification level, PM Beef had to meet both Level 1 and 2 requirements plus develop a food-quality risk assessment and quality-control plan. The requirements to receive an SQF 2000 Level 3 certification are the most inclusive and the most difficult to attain.

### **Are other U.S. beef harvest facilities SQF-certified?**

No. PM Beef is the first U.S. beef harvest facility to receive certification. There are other U.S. beef further processing plants and a pork harvest facility that have been certified, but no other beef harvest facilities.

### **When did PM Beef receive the certification?**

PM Beef completed all the necessary steps and provided all the necessary training for certification in the fall of 2008. The certifying body at the SQF Institute granted PM Beef final certification early in 2009.

**Why did PM Beef want to become SQF-certified?**

SQF certification — recognized worldwide — tells PM Beef customers they are doing business with a company that adheres to the strictest food safety, quality and sanitation standards. It gives consumers a sense of confidence to know that they are buying products from a company recognized for producing safe, quality food. Receiving this certification gives external validation to the internal commitment to safety and quality to which PM Beef has always adhered.

**Are there additional benefits to being SQF-certified?**

Being SQF-certified builds confidence between PM Beef, its retail and foodservice partners and their customers. Plus, having a recognized single-audit system in place eliminates the need for duplicate, costly audits from other sources. The SQF program also helps processors eliminate costly waste.

**How extensive is the SQF certification program?**

The SQF program has been implemented by more than 5,000 companies operating in Asia-Pacific, the Middle East, Europe, South America and, of course, here in the United States. For a complete list of SQF-certified companies, go to [www.sqfi.com](http://www.sqfi.com). There, you can find the companies in each category of business and geographic region that are in the program.

In addition, the SQF 2000 certification meets the safety standard of the Global Food Safety Initiative (GFSI).

**Who can I contact for more information about PM Beef's SQF certification?**

For additional information about this certification, contact John Hagerla, Marketing Vice President, Domestic and Exports. John may be reached at (830) 377-0500 or by e-mail at [jhagerla@yahoo.com](mailto:jhagerla@yahoo.com).