



Course Descriptions

The Food Safety training program is for food processors, handlers, coolers and transportation activities and virtually any organization that is in the business of handling food of any type. The training covers all pre-requisite programs of Food Safety and incorporates the tenants of a HACCP program. The training programs are:

Food Safety Program Development Training

(This course provides an overview of the requirements in each of these programs).

- Sanitation and Cleaning Procedures for Equipment (SSOP's)
- Preventative Maintenance Programs
- Metal and Foreign Object Detection Programs
- Microbiological Testing Programs
- Individual and HACCP Training Programs
- HACCP Programs
- Quality Manual and Finished and Raw Product Specification Programs (Documentation of Incoming Materials)
- Integrated Pest Management (Pest Control Programs)
- Food Safety Committee and Self Inspection Programs
- Organization Food Safety Responsibilities and Job Descriptions
- Supplier Guarantee Programs
- Good Manufacturing Programs (GMP's)
- Employee Hygiene Programs (Personnel Practices)
- Trace-Back Recall Programs
- Work-in-Progress, HOLD, Non-Conformance Programs and Process Deviation Programs

- Allergen Programs
- Bio-Terrorism Programs
- Labeling and Packaging Requirements
- Visitor and Official Visitor Programs
- Customer complaint Analysis Program
- Federal Defense Security Program (Bio-Terrorism Program)
- Glass and Brittle Plastic Programs
- Shelf Life and other Sampling Programs
- Operational Methods (Containerization, holding methods, storage, FIFO, chemical control, R&D, cull lines, trash and waste management, material transfer, operational appearance, traffic ability, equipment serviceability, housekeeping, facilities such as hand washing, rest room and break room design, trash collection, delivery practices temperature maintenance, to name a few.
- Facility design and serviceability
- Others as deemed necessary