FOUNDATIONS IN FOOD SAFETY

Understanding what it takes to meet food safety requirements is often complex. Explaining that to everyone on your team so they can perform is almost impossible.

What if you could apply the basics to the reality in your facility, keep programs simple and effective, and engage your whole team in the work?

We've been inside hundreds of facilities and reviewed thousands of programs with real people. The teams that have the best success have simple programs that work, they perform as a team and are confident when defending their programs to third parties.

THIS TRAINING WILL HELP YOU:

- Understand the 'why' of food safety requirements.
- Know the basic components of each program.
- Understand how to align programs with reality.
- Engage the whole team in food safety.
- Be confident to adjust programs.
- Understand how to make the standard work for you as opposed to you working for the standard.
- Explain and defend your programs to third parties.

MODULE TOPICS:

1. Management Programs
2. HACCP
3. Sanitation, Pest Control, and Maintenance
4. Foreign Material Control, GMPs, and Chemicals
5. Allergens, Material Handling, and Packaging Controls
6. Verification and Validation
7. Food Defence and Food Fraud
8. Ingredient and Supplier Approval
9. Competencies and Food Safety Culture
10. Handling Exceptions
11. Complaints and Crisis Management
12. The Art of Managing Food Safety

12 MODULES

1 HOUR PER MODULE

ON DEMAND

ANYONE WHO MANAGES FOOD SAFETY PROGRAMS IN A FACILITY

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