

GOOD MANUFACTURING PRACTICES (GMPS)

When it comes to food safety, every action and habit matters. That's why understanding and following GMPs (Good Manufacturing Practices) is critical in safe-food manufacturing.

What if you could ensure your whole team understands the basics of GMPs? This online training reinforces key messages about awareness in the plant, teaches how to build habits that benefit everybody, and highlights everyone's role in keeping food safe!

THIS TRAINING WILL HELP YOU:

- Maintain product integrity.
- Promote accountability.
- Foster a positive food safety culture.
- Keep your customers safe.
- Meet regulatory requirements, such as implementing and maintaining GMPs as required by both FSMA and FDA regulation.

MODULE TOPICS:

- Why Should I Care About GMPs?
- General Rules
- Production
- Programs



**35 MINUTES OF
COURSE CONTENT**



SELF-PACED



EASY TO LEARN



**NEW EMPLOYEES, VISITORS
AND ANYONE WORKING IN
THE FOOD MANUFACTURING
INDUSTRY**

