

HANDLING EXCEPTIONS

As food manufacturers, our ultimate goal is to keep food safe. However, no matter how many preventive controls we put in place, mistakes can happen - and they will. So while it's essential to work hard to prevent incidents from occurring, it's just as important to understand what needs to happen if something does occur.

This self-paced online course looks at which programs are used for handling different types of situations and the structure of how to address incidents.

THIS TRAINING WILL HELP YOU:

- Use the appropriate management programs to respond to exceptional situations.
- Implement the necessary steps for addressing incidents with different risk ratings and consequences.
- Start to assess risk and rate situations as minor, major, or critical incidents.
- Explain what appropriate action means.
- Understand if actions are corrections, corrective actions, or preventive actions.
- Identify incidents and apply appropriate actions based on the severity of the risk.

MODULE TOPICS:

- Response Process
- Taking Action



**1 HOUR OF
COURSE CONTENT**



SELF-PACED



EASY TO LEARN



**QUALITY MANAGERS AND
OTHER DEPARTMENT
MANAGERS**

