



FOOD SAFETY TRAINING PROGRAMS

COMPREHENSIVE TRAINING COURSES



ECOLAB
FOOD SAFETY
INSTITUTE

Food safety training is more important than ever. The industry is embracing Global Food Safety Initiative (GFSI)- recognized food safety programs as a way to ensure safety throughout the supply chain and reduce duplication in audit efforts.

Sign up today for Ecolab training courses that help you and your staff stay up-to-date on critical food safety certifications.

WE PROVIDE ESSENTIAL TRAINING FOR:

Plant managers and supervisors, quality assurance teams, food safety personnel, food plant maintenance personnel, new food plant employees and retail or foodservice personnel managing suppliers.

CONTACT ECOLAB FOR MORE INFORMATION OR INQUIRIES ABOUT ON-SITE TRAINING:

Ecolab Food Safety Training
Foodsafety@ecolab.com
1 888 330 6445 ext. 702

REGISTER NOW!

REGISTER TODAY!
CLICK HERE TO FIND THE
NEAREST TRAINING COURSE.

For full course information, please visit:
<http://www.ecolab.com/innovation/resources/training-for-food-processors>



ECOLAB[®]

Everywhere It Matters.[™]

FOOD SAFETY TRAINING PROGRAMS

Comprehensive Training Courses

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BRC FOOD



This two-day course teaches you how to apply the BRC Food Standard in food manufacturing. Approved trainers take participants through practical exercises that reinforce learning.

YOU'LL LEARN:

- Requirements of the BRC Food Standard and how it applies to a food manufacturing business
- Management of the BRC Food Standard
- About the audit and certification process

ADVANCED HACCP



This two-day course covers how to apply the Hazard Analysis and Critical Control Point (HACCP) process to food manufacturing, consistent with internationally recognized food safety management program requirements.

YOU'LL LEARN:

- HACCP requirements
- How to implement and maintain a HACCP plan
- How to identify and control hazards related to food safety

IMPLEMENTING SQF SYSTEMS



This two-day course teaches you how to apply the SQF code in food manufacturing. Approved trainers take participants through practical exercises that reinforce learning.

YOU'LL LEARN:

- Requirements of the SQF code and how it applies to a food manufacturing business
- Management of the SQF code
- About the audit and certification process

INTERNAL AUDITING

You'll leave this 1.5 day course with a solid understanding of how to conduct an internal audit of any of the three major GFSI recognized food safety management systems in use within North America (SQF, BRC and FSSC 22000).

YOU'LL LEARN:

- Principles and importance of internal auditing
- Internal audit requirements within SQF, BRC and FSSC 22000
- How to train your team

ADVANCED SQF PRACTITIONER



This two-day course is designed for current SQF Practitioners to improve and maintain their SQF programs.

YOU'LL LEARN:

- Tools needed to help improve internal auditing
- Tools needed for corrective action processes
- Tools for further engaging senior management commitment

FSSC 22000

Gain detailed knowledge of the FSSC 22000 certification program in this two-day course. Experienced trainers lead participants through the material, using practical exercises.

YOU'LL LEARN:

- How to implement the ISO 22000 and ISO 22002-1 Standards
- Site and personnel requirements for safety and quality compliance addressed in the ISO 22002-1 Standard
- About the audit and certification process

