



Introduction to Food Safety Training

16 hours delivered in 4 hr. increments – 12-15 participants, *virtual or in person*

MEP will deliver virtual training on designated platform decided by grant cohorts for students on the following introductory topics to help upskill food manufacturers who speak ESL, this is to compliment other ESL training that is being done in parallel, which is outside this SOW by another resource.

Virtual Training (16 hours per cohort):

Intro to cGMPs Overview- 4 hours

Current Good Manufacturing Practice (cGMP) Regulations is the process that ensures the quality of a product by establishing manufacturing procedures making certain that food is safe and has been prepared, packed, and stored under hygienic conditions.

- Food manufacturers must comply with cGMP's through new regulations to be compliant with FSMA.
- cGMP's are critical, not only to FSMA, but to every food safety and quality certification.
- They are audited by third party food safety auditors and are considered prerequisites.

The training will cover the core requirements, changes to former requirements and best practices on how to achieve compliance. Participants will learn how to handle FDA and third party Good Manufacturing Practice (GMP) inspections. The training will also outline how to interact effectively with investigators so that organizations can not only react to inspections but anticipate them as well.

The participants will learn and understand the revised (cGMP's) – according to the final rule for “Preventive Controls for Human Food”, released on September 17th, 2015.

Intro to Food Allergens Overview – 4 hours

Allergen control is an essential part of every food safety program and required by the new FDA Food Safety Modernization Act (FSMA) rule for Preventive Controls for Human Foods. The Allergen Control Plan outlines controls that are put in place regarding the handling, processing, storage, packaging and identifying of allergens and the likelihood of possible locations where cross-contact can be identified. Team members are certified to several standards. Staff certifications include HACCP, Internal Audit, BRC, FSSC22000, SQF, and IFS.

The following course will elaborate on the major food allergens and how they affect current Good Manufacturing Practices (cGMPs) and Food Safety Principles for food manufacturers and suppliers. How to create an effective foundational Allergen Control Plan and maintain it in case of changes will be explained. Participants will also learn about allergen labeling on product ingredient labels and food recalls due to allergens.



Intro to Cleaning & Sanitation with exercises – 4 hours

Proper cleaning and sanitizing are essential to producing high quality, safe food products. A well-informed and trained staff provides the foundation for safe food processing.

Class covers the following areas:

- Differences between cleaning and sanitation,
- Hygienic design,
- Wet vs. dry cleaning,
- SSOPs

HACCP Overview- 4 hours

Participants will learn about the background of HACCP as a food safety system and how it can be practically applied. The course covers the 5 preliminary steps and 7 HACCP principles which are required by the Codex Alimentarius. In addition, best practices and examples will be presented and participants can apply the freshly gained knowledge during practical exercises which show how to apply the HACCP principles and achieve compliance to the requirements.