



Food Safety Advanced Training

Virtual – 80 Hours – Optimum Class Size: 2-10 Participants

Training Description

Building upon topics discussed in Food Safety Basics, this advanced training teaches participants how to create, implement, and maintain a customized Food Safety Modernization Act (FSMA) Plan that will strengthen their food safety culture and infrastructure. Participants will learn how to analyze their facility, documents, records, and information regarding their products, ingredients, and operation to then conduct a gap analysis. These findings will allow them to identify their areas of strength and areas for improvement needed to comply with FSMA. Participants will also be guided in the development of documentation such as Sanitation Standard Operating Procedures and Good Manufacturing Practices, both of which contribute to the prevention of foodborne illness outbreaks. Participants will learn the components of an FSMA Food Safety Plan which includes: Hazard Analysis and Evaluation, Preventative Controls and Monitoring, Corrective Actions, and Record Keeping and Verification for each Preventative Control. This training also includes instruction on crisis management and how to write and implement effective recall plans. Food Safety Advanced Training consists of group discussions, instructor-led presentations, and the evaluation of realistic scenarios. This training is delivered virtually and is intended for management, production staff, and anyone who works with food products.

Training Objective

Participants will gain the skills required to create a customized Food Safety Modernization Act Plan. After completing this training participants will be able to conduct a thorough Needs Assessment and apply the findings within the prerequisite programs and procedures that exist with their own facility. Participants will understand each component of an FSMA Plan and apply knowledge from this training to enhance the food safety culture and framework within their own organization.

Skill Attainment

- Define and understand what a Needs Assessment is and Gap Analysis is
- Identify areas of strength and weakness as it relates to FSMA regulations
- Describe and analyze their food safety culture and infrastructure
- Identify the causes for foodborne illness and understand how to prevent foodborne illness outbreaks
- Recognize and explain the importance of each of the following: Prerequisite Programs, Standard Operating Procedures (SOP), Sanitation Standard Operating Procedures (SSOPs), current Good Manufacturing Practices (cGMPs)
- Apply Prerequisite Programs, Standard Operating Procedures (SOPs), Sanitation Standard Operating Procedures (SSOPs), current Good Manufacturing Practices (cGMPs) to their own food manufacturing facility
- Define and explain the components of a FSMA Food Safety Plan



- Identify sources of potential threats of food contamination and understand how they can be prevented
- Apply time and temperature controls to ensure food safety
- Prevent allergen cross contact
- Identify supply chain controls as it relates to FSMA
- Apply sanitation controls to ensure food safety
- Recognize, understand, and learn how to apply Preventive Controls to their food facility
- Investigate food recall procedures and what is needed
- Create a crisis management plan in case a food crisis occurs

Training Agenda

- Lesson 1: How to Conduct a Needs Assessment
 - Information Gathering, Needs Assessment, Gap Analysis
- Lesson 2: Prerequisite Programs, Standard Operating Procedures, Sanitation Standard Operating Procedures, current Good Manufacturing Practices
 - Development of Documentation
- Lesson 3: FSMA Food Safety Plan
 - Hazard Analysis and Evaluation
 - Process Preventative Controls
 - Sanitation Preventative Control
 - Allergen Preventative Control
 - Supply Chain Preventative Control
- Lesson 4: Recall Plans and Crisis Management