

## **COURSE DESCRIPTION**

FSMA preventive controls for human food rule specifies training in food hygiene as a basic requirement for individuals who manufacture, process, pack, or hold food. This course is an introduction to FSMA food hygiene requirements.

FACE TO FACE: 1 day

**VILT: 8 hours** 

## **LEARNING OBJECTIVES**

Upon completion of this course, learners will be able to:

- Gain an overview of the key elements of FSMA food hygiene and Preventive Control requirements related to production and manufacturing personnel
- Understand the requirements for maintaining a working environment that minimizes risk due to food hazards

## PRIOR KNOWLEDGE

Not required for the purpose of this course.

# **COURSE CONTENT**

#### INTRODUCTION

- Preventive Controls for Human Food Food
- Critical control points, or CCP's
- PC Human Food steps
- Prerequisite Programs (PRP's) & Current Good Manufacturing Practices (GMP's)
- Objective of Preventive Controls for Human Food System

#### **FOOD SAFETY HAZARDS**

- Food Hazards definition
- Identification of potential Food Hazards
- Categories of Food Hazards
- Food Hazards monitoring

#### **MODULE 3: EMPLOYEE HEALTH AND HYGIENE**

- Preventive measures to keep food safe
- Proper hand washing procedures
- Good personal hygiene practices to keep food safe

#### **FOOD HANDLING AND STORAGE**

- Receiving inspection precautions
- Visual inspection of truck delivery
- • Introduction to storage
- Guidelines for storage

#### **FOOD PROCESSING**

- How to control food safety during the processing of food and raw materials
- The five principles in food safety
- Cleaning facilities and equipment
- Sanitizers and their uses
- Pest control programs
- Equipment maintenance and calibration
- Critical control points

# **COURSE CERTIFICATION**



Learners who but have been in attendance for the full duration of the course will be issued with a "Certificate of Attendance".











