



Course Objectives

After completing Food Safety Essentials courses, you'll know more about:

GMPs

- Why it is part of your job to produce clean, safe food
- The importance of personal hygiene
- What contamination risks to look for inside and outside the building
- How to prevent contamination from equipment, tools, and utensils
- How to safely handle and inspect raw materials and ingredients and how to document those inspections

HACCP

- Physical, chemical, and biological hazards
- The seven principles of HACCP
- The difference between processes that are "in control" and those that are "out of control"
- What you should do if a process goes out of control
- What a HACCP manual should contain

Allergen Control

- Mild and severe reactions caused by food allergens
- Foods included in the "Big 8"
- How to properly store and identify allergen ingredients
- What to include in an ingredient review
- Common cross-contamination issues and how to prevent them
- The difference between wet and dry cleaning
- How to properly use rework

Food Defense

- The difference between food safety and food defense
- Warning signs that point to suspicious activity
- Security risks linked to visitors
- Suspicious activity

- Common threats to the food supply
- Significant food security concerns
- What basic food security programs should address

Foreign Material Control

- How food safety is enforced under the federal law
- Five parts of a foreign material control program
- How to conduct a visual examination of raw ingredients
- When it is necessary to send samples to the laboratory for examination
- The proper way to store food and ingredients
- Production practices that should become habitual
- Maintenance practices that keep equipment and other items from contaminating product
- How to use and check foreign material control devices

Cleaning Practices

- Why it is important to keep your facility clean
- The benefits of cleaning
- How personnel practices impact a clean facility
- Methods of maintaining food safety
- Types of cleaning schedules
- Various cleaning methods and when to use them
- How to properly clean equipment, utensils, and waste areas
- How to store cleaning equipment and chemicals

Recognizing and Controlling Pests

- Common rodent, bird, and insect pests
- How to control rodent populations
- The difference between structural pests and food plant pests
- Methods to get rid of insects in your facility
- The benefits of pest control

Basic Microbiology

- Microorganisms that affect the food industry
- Different kinds of microorganisms
- How bacteria can contaminate food
- Viruses spread through food products
- Types of parasites found in food products
- Your role in preventing food contamination from microorganisms

Building Maintenance

- Benefits of preventive maintenance
- How building maintenance is important to food safety
- Appropriate types of building materials
- How to prevent cross-contamination from utilities
- Benefits of good lighting
- Problems in building structures
- Your role in maintenance inspections
- Situations to look for and correct during inspections

Outside Grounds

- The importance of keeping outside grounds clean and pest free
- Guidelines for outside inspections
- Where to look for pests outside your facility
- Methods of pest prevention
- How to keep storage buildings pest free
- How to keep pests from entering a building along the foundation
- How to maintain parking lots, driveways, and roads

Equipment Maintenance

- Definitions important to equipment maintenance
- GMP requirements
- Sources of contamination in a food plant
- The importance of proper equipment maintenance
- Preventive maintenance
- Common issues during startup and breakdown
- The importance of training
- Routine maintenance procedures
- Common problems

Temperature Control

- Types of potentially hazardous foods (PHFs)
- Which types of food do not need to be refrigerated or frozen
- Health risks linked to temperature control
- Temperatures needed to kill bacteria
- Common types of bacteria
- The "danger zone" temperature levels
- How temperature affects food safety and quality
- Stages in food processing where temperature control is necessary

Incoming Material Inspections

- Risks of not inspecting incoming shipments
- Incoming materials inspection guidelines
- How to prepare for an inspection
- The importance of keeping records
- What documents to check when the vehicle arrives
- What to look for before materials have been unloaded
- Sampling guidelines to follow
- What to look for after materials have been unloaded
- Information to include on the inspection checklist

Storage Practices

- Storage regulations required by law
- Common storage vocabulary
- How to inspect incoming materials
- Issues that can lead to material rejection
- The importance of rotating materials
- Different types of rotation programs
- Requirements for storage areas
- How to handle damaged material
- Special storage conditions for refrigerated and frozen products
- How to store allergenic materials

Traceability and Recall

- Reasons for food industry recalls
- Common traceability and recall vocabulary
- FDA and FSIS responsibilities
- Types of traceability codes
- Steps to take during a recall
- Purposes and objectives of a recall
- How recalls are classified
- Recall team member responsibilities
- Goals of a traceability exercise
- Items to include in a mock recall