

Managing *Salmonella* Contamination Risks in Chocolate Training

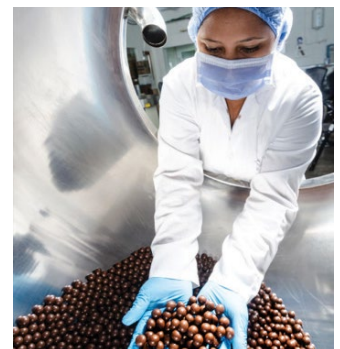
Commercial Food Sanitation® (CFS®) Managing *Salmonella* Contamination Risks in Chocolate Training offers your team members a practical, structured approach to mitigating risk. This unique 1½-day training combines classroom sessions with an immersive, simulated contamination event. Participants use root cause analyses, corrective actions, and preventive strategies they can apply in their own facilities.

Chocolate industry professionals who should attend:

- Sanitation
- Food Safety and Quality
- Operations
- Production
- Engineering
- Maintenance
- Plant managers and corporate leaders
- Equipment manufacturers

What you'll learn:

- Management of *Salmonella* contamination events in chocolate, including root cause analysis (RCA) and corrective and preventive actions (CAPA)
- Risk-based decision-making regarding effective cleaning protocols and hygienic design
- How to design and implement an effective environmental monitoring program (EMP)
- Approaches to reducing future contamination risks



An Intralox Company

CFS is your trusted partner to reduce food safety risk and strengthen food safety leadership. Our experts challenge and advance industry practices globally with strategic consulting and robust education programs, fulfilling our mission to make the world's food supply safer.



Scan the QR code or [visit our website](#) for complete training information, certification path recommendations, and upcoming dates and locations.