

Sanitation Essentials Training

Recommended as a foundation for other Commercial Food Sanitation® (CFS®) trainings, our Sanitation Essentials Training sharpens—or establishes—your overall food safety knowledge and cleaning skills. Industry-recognized experts lead 2½ days of intensive, hands-on lab work that simulates wet cleaning, dry cleaning, environmental monitoring, and more—and prepares you for sanitation certification.



Who should attend:

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

What you'll learn:

- The seven steps of wet and dry cleaning
- Environmental monitoring
- Allergen validation and verification
- How to develop written cleaning procedures and master sanitation schedules
- How hygienic equipment design impacts sanitation
- Pest control strategies



Earns course credit toward CFS Sanitation Certification.



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.