

SANITATION ESSENTIALS TRAINING

The CFS Institute is committed to developing professionals in the food industry. With that in mind, we are pleased to offer our Sanitation Essentials Training to professionals in the food industry who have the desire to gain food sanitation knowledge and information to advance the food processing industry and ultimately ensure safe food for all. This course is a prerequisite to our Advanced Certification for Food Industry Leaders.

LEARNING OBJECTIVES

- **Identify the critical components in effective sanitation/cleaning programs**
- **Recognize the impact of sanitation and hygiene for long-term business success**
- **Apply programs, technical knowledge, and methods for regulatory compliance, such as FSMA or local regulations**
- **Adopt components of a successful environmental monitoring program, including effective swabbing, validation and verification techniques, and how to take corrective actions**
- **Achieve consistent and verifiable results by performing sequential process steps for wet and dry cleaning, and differentiate which method is appropriate based on product and process evaluation**
- **Recognize the purpose and value of effective written cleaning procedures**
- **Develop sanitation standard operating procedures (SSOPs)**
- **Influence and motivate cross-functional colleagues to embrace their critical roles in successful sanitation and food safety programs**

Sanitation Essentials Training courses are highly effective and unique thanks to the hands-on, practical application of materials taught in the classroom. Sessions are taught by Commercial Food Sanitation's industry-recognized subject matter experts and participants are tested to help ensure proficient competency in offered training topics. At the end of the 2½-day training, successful completion will be recognized with a digital badge and certificate.



TRAINING TOPICS

Training includes wet sanitation, dry sanitation, environmental monitoring, allergen verification and validation, developing written cleaning procedures (SSOPs), evaluating hygienic equipment design, cleaning automation, periodic cleaning program (including MSS) and execution, pest control, maintenance and sanitation, and effective leadership for sanitation success.

DEDICATED SESSION

Would you like a session for just your company? All courses are available as dedicated sessions, which include the possibility to use the training location for your internal meeting after training ends. Contact us for more information at training@cf-san.com.



Visit our website for the most current training dates, availability, and pricing:
http://bit.ly/CFS_Training

START TODAY! CREATE A PASSION FOR FOOD SAFETY IN YOUR ORGANIZATION

REGISTRATION

Registration and participation costs in the 2½-day training include classroom and break out setup, handouts of training materials, certificate of completion, lunch, and a group dinner.

Participants who sign up early are eligible for an early bird discount. We limit participation on a first-come, first-served basis so we can guarantee each participant receives an optimal learning experience. Visit our website for training fees in your local currency.

TRAINING CALENDAR

We offer hands-on Sanitation Essentials Training, Hygienic Design Training, and Advanced Certification sessions at Intralox's training facilities in New Orleans, Amsterdam, Shanghai, Melbourne, and São Paulo.

Sessions may sell out quickly, and we continuously open new sessions for registration.

“I loved the Sanitation Essentials Training! Such a valuable course. I would 10/10 make it a pre-requisite for any newly hired sanitation management personnel within their first four months of employment.”

Vincent Zwit, Director of QA Food and Safety at Ed Miniat

FURTHER TRAINING

CFS CERTIFICATIONS

Gain comprehensive knowledge and proficiency in hygienic design, sanitation, and food industry leadership with a CFS Certification. Becoming certified boosts your résumé while significantly improving food safety across your company and the food industry.

CFS Certifications combine in-person training with online learning. Knowledge checks are performed to ensure participants have sufficient understanding and to verify proficiency on the covered topics.

WORKSHOPS

CFS Workshops take place at your facility, allowing your entire team to participate with minimal travel. Our expert trainers arrive early to walk through your plant before the workshop. This allows them to include visuals and specific examples from your facility, creating a customized, more effective experience.

Visit our website to learn about the different certifications and workshops available.



Contact us for free recommendations on optimal learning paths for your company, plant, or team to achieve your food safety goals:
www.commercialfoodsantiation.com/training-certifications

ABOUT COMMERCIAL FOOD SANITATION

Commercial Food Sanitation, an Intralox company, integrates strategic consulting, expertise, and training to provide durable solutions to food safety and sanitation challenges for food processing plants across the globe. We offer hands-on Sanitation Essentials Training, Hygienic Design Training, and Advanced Certification sessions at Intralox's training facilities in North America, Europe, Asia Pacific, and Latin America.



An Intralox Company