

MANAGING *SALMONELLA* CONTAMINATION RISKS IN CHOCOLATE TRAINING

The CFS Institute is committed to developing professionals in the food industry. As part of that mission, we proudly present Managing *Salmonella* Contamination Risks in Chocolate Training.

Developed and taught by Commercial Food Sanitation’s industry-recognized subject matter experts, this unique two-day training combines classroom sessions with hands-on, practical exercises. We include case studies and breakouts to ensure applicative learning takes place. Participants learn a structured approach that can be used to manage *Salmonella* contamination risks in a food manufacturing facility and to establish risk mitigation measures.

LEARNING OBJECTIVES

- **Develop knowledge on how to manage *Salmonella* contamination events in chocolate, including root-cause analysis (RCA) and corrective and preventive actions (CAPA)**
- **Make risk-based decisions when developing effective cleaning protocols considering hygienic design**
- **Know how to design and implement an effective environmental monitoring program (EMP)**
- **Understand and develop approaches to reduce future contamination risks**

Upon completion, participants have the knowledge and abilities needed to successfully apply what they’ve learned in their own plants. They gain a passion and readiness to embrace the challenge of further reducing and controlling food safety risk in the chocolate industry. Successful completion of the two-day training will be recognized with a digital badge and certificate.

WHO SHOULD ATTEND?

Any team members at chocolate producers and chocolate users who need or want to learn critical details about *Salmonella* in chocolate, including:

- **Corporate or facility Food Safety, Micro, Quality, and Sanitation managers/supervisors**



- **Engineers and Maintenance managers/supervisors**
- **Operations and Production managers/supervisors**
- **Plant managers**

Equipment manufacturers that supply equipment to the chocolate industry are highly encouraged to join this training.

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 up-to-date 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 for the two-day Managing *Salmonella* Contamination Risks in Chocolate Training include classroom and breakout setup, training material handouts, certificate of completion, lunch, and a group dinner.

Sessions are held at the Intralox training facility in Amsterdam, The Netherlands. Participation is limited 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.

For more information, contact us at training@cf-san.com.

TRAINING CALENDAR

We also 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 definitely recommend this [chocolate] training. I think it's quite a unique course because it is aimed specifically at the chocolate industry, meaning you can go into great detail. All in all, a lot of great ideas to think about and take back to my team.”

Katy Quinlan, Regional Process Standardization Specialist
at Cargill Cocoa & Chocolate

FURTHER TRAINING

CFS CERTIFICATIONS

Gain comprehensive knowledge and skills 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.



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