

2018 FOOD SAFETY TRAINING SCHEDULE

Implementing the BRC Global Standard for Food Safety - Issue 7 / Internal Auditing

BRC Global Standard for Food Safety - Issue 7

A two day course, the BRC Global Standard for Food Safety - Issue 7 is published by the British Retail Consortium (BRC) and went into effect on July 1, 2015. Originally developed in the UK Retail Market, it has acquired worldwide recognition as the framework for any business to produce a safe and quality product.

Internal Auditing

The Internal Auditing course is one day and teaches attendees how to conduct internal audits within their facility to meet GFSI audit requirements. A comprehensive audit system is fundamental to a company's food safety and product quality program, provides confirmation that systems and procedures are operating effectively, and identifies areas that require improvement.

Schedule

June 18-20

Location

San Antonio, TX

Implementing the BRC Global Standard for Food Safety - Issue 8 / Internal Auditing

Schedule

October 8-10

October 24-26

November 12-14

November 14-16

Location

Fresno, CA

Greeley, CO

Atlanta, GA

Omaha, NE

SQF Training Course

Provided by an SQF licensed trainer, this course prepares attendees for the successful implementation and maintenance of an SQF system as defined in the SQF Code, Edition 8. The SQF Vision is to be the single most trusted source for global food safety and quality certification.

This course applies to all sectors of the food industry including primary production through distribution. We encourage plant management, quality personnel, or anyone seeking to be or is currently a SQF practitioner to take this course.

Schedule

May 1-2

September 10-11

Location

Boise, ID

San Antonio, TX

FSPCA Preventive Controls for Human Food

The Current Good Manufacturing Practice, Hazard Analysis, and Risk-based Preventive Controls for Human Food regulation (referred to as Preventive Controls for Human Food regulation) is intended to ensure safe manufacturing/processing, packing, and holding of food products for human consumption in the United States. The regulation requires that certain activities be completed by a "preventive controls qualified individual." This course, developed by FSPCA, is the "standardized curriculum" recognized by the FDA. Successfully completing this course is one way to meet the requirements for a "preventive controls qualified individual." (PCQI)

Schedule

June 6-8

Location

Los Angeles, CA

HACCP Training Course

The HACCP training course is accredited by the International HACCP Alliance and is taught by a professional staff. It educates individuals in HACCP systems, development, implementation, and management. The course is ideal for plant HACCP team members, plant management teams, corporate executives, and anyone whose job function will impact the facility HACCP plan.

Attendees will receive a certificate of completion with the official seal of the International HACCP Alliance.

Schedule

May 9-10

August 21-22

October 16-17

November 5-6

Location

Boise, ID

Columbus, OH

Greeley, CO

Omaha, NE



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Microbiology and Food Safety Course

The Microbiology and Food Safety course provides the fundamentals of food microbiology, an understanding of how microorganisms behave and how to control them. The course also helps raise importance of the process controls, hygiene, and sanitation in the food processing environment. In addition, this course covers:

- Material on microorganisms such as cell types and basic physiology
- Factors that influence microbial growth and survival in foods and processing environments
- Types of organisms associated with foods and foodborne disease
- Strategies to control microorganisms in foods and processing environments
- Test methods and considerations of quality control in the laboratory
- Client complaint samples and foodborne illness investigations
- If requested by attendees, instructor will cover shelf life testing, validation, and challenge studies

This is a great course for experienced personnel to review microbiology fundamentals and is also suitable for personnel working in food processing environments including QA/QC supervisors and technicians, corporate food safety managers, directors and VPs, production and plant personnel, HACCP coordinators and team members, supervisors of regulatory affairs and in-house lab personnel.

Schedule	Location
May 15	Green Bay, WI
June 12	Atlanta, GA
June 26	Boise, ID
July 17	Fresno, CA
July 31	Omaha, NE
August 14	Los Angeles, CA
September 18	Columbus, OH
October 3	Springdale, AR
October 23	Greeley, CO

Sanitation

Both the HACCP Systems Final Rule of USDA and the FSMA Preventive Controls for Human Foods regulations of FDA include provisions for plants to meet in relation to cleaning and sanitizing. This course outlines the requirements for both sets of regulations (FDA and USDA). In addition, it addresses the science of cleaning and sanitation, how to prevent biofilm formation, and how to maintain sanitary conditions before and during operations, and things that should be emphasized in the management of sanitation procedures. The course also includes a section that specifically addresses the needs of plants that produce ready-to-eat (RTE) and heat-and-serve (HAS) products. This course is a must-have for anyone with responsibilities associated with sanitation and/or its effectiveness.

Schedule	Location
October 2	Greeley, CO

Registration Information and Pricing

Registration for courses include: all course materials; lunch/snacks, and a Certification of Completion.
* Register 4 weeks prior to the first day of the training course and receive a 5% discount
** Two or more employees from the same company receive an additional 10% discount

Course	Pricing
HACCP Training Course	\$695
Implementing the BRC Global Standard for Food Safety Issue 7 and 8	\$595
SQF Training Course	\$550
FSPCA Preventive Controls for Human Food	\$795
Microbiology and Food Safety	\$499
Sanitation	\$795
Combined Course	\$795
Collegiate (Full-time Student) Registration Fee	\$0

