



# Canadian Food Processors Institute

Food Processing Human Resources Council

## ONLINE COURSE PROFILE

**Title:** **National Sanitation Training Program**

**Description:** This course provides food processing industry sanitation workers – more specifically, those who perform or will be performing sanitation, with an essential general background knowledge related to the principles of cleaning and sanitation as well as common food industry practices. It also provides detailed instruction on the facility-specific cleaning and sanitizing procedures

**Who should attend?** Sanitation supervisors, sanitation crew members, QA supervisors and technicians, selected production supervisors, maintenance team, janitorial staff (ones with production area duties), and other decision makers who do not have a food safety/quality background, selected suppliers, and new hires from any food processing facility.

**Duration:** 2.5 hours

**Learning Objectives:** At the end of the national Sanitation Training course, participants will be able to understand describe and explain:

- The importance of their job and sanitation
- The company health and safety requirements as they relate to the sanitation program
- Describe the basic principles of cleaning and sanitizing
- The required steps for preparation for cleaning and sanitizing
- How to properly mix, use and store cleaning and sanitizing chemicals
- Recognize if there is a potential allergen source and / or other cross contamination source in the plant and follow proper sanitation procedures and applicable GMP controls to prevent cross-contamination
- The basic steps for wet and / or dry cleaning and sanitizing
- The basic steps for post cleaning and sanitation
- Explain the purpose and need for a preoperational inspection to ensure that equipment and rooms are in a condition suitable to production before beginning work

The goal of this training is to provide knowledge, insights and strategies which will help clients to perform appropriate sanitation procedures in the food processing industry.

**Major Topics:**

- Sanitation
- Workplace Health and Safety Hazards
- Workplace Hazardous Material Classification
- Workplace Safety Legislation
- Personal Protective Equipment
- Workplace Hazardous Material Information System



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## **Evaluation Process**

FPHRC is committed to providing relevant training in an appropriate and useable form for the food and beverage processing industry. This course has been developed because the subject area is one for which a need for training was identified. The course information and online format was developed with both the subject matter and prospective participants in mind. The FPHRC welcomes evaluations and comments as a method of fulfilling its mandate to provide relevant training for the food and beverage processing industry.

A course evaluation form about course material and delivery will be provided. Though this evaluation is optional, each participant is encouraged to complete a course evaluation to help us make improvements.

## **Knowledge Evaluation**

Adult learners must be able to assess their own performance as they practice new behaviours and theories. Knowledge evaluation for participants will occur at the end of each course module and a final evaluation at the end of the course. Participants must demonstrate a minimum level of knowledge (70%) for the final course evaluation.