

TRAINING



PUBLIC AND ON-SITE TRAINING AVAILABLE

Please call to book on-site training for your company.

For restaurants, grocery, and convenience store food safety training go to [Savour Safe Food](#).

Please note: Classes must be paid for in advance. We do not offer refunds for class payments. If you are unable to attend a class that you have registered for, you may transfer your registration to a later class session. Please provide at least 24 hours' notice to transfer.

SAVOUR FOOD SAFETY

INTERNATIONAL™

Listeria Control Program Workshop

Preventing Listeria Contamination: A Practical Workshop on Food Safety Controls

In this workshop, we will provide practical guidelines for preventing contamination of products with *Listeria monocytogenes* (*L. monocytogenes*), including controls directed toward preventing contamination of product surfaces and preventing the establishment and growth of the organism in problem areas within the food processing/preparation environment.

Highlights:

Overview of Listeria, Outbreaks and Root Causes

Practical guidelines to follow to implement Contamination Control

Developing pre-requisite programs that support HACCP & FSMA

This workshop is intended for:

- Professionals looking to better understand root causes of listeria contamination
- Individuals who want practical knowledge of how to build effective listeria controls
- Companies looking to mitigate contamination risks as they grow and expand

FSMA Preventive Controls Qualified Individual (PCQI) for Human Food Workshop

English and Spanish offered

Participants receive an official FSPCA PCQI certificate upon completion. This one-of-a-kind training allows the individual to gain a complete understanding of the new requirements and how they apply to your organization.

This course developed by the FSPCA is the standardized curriculum recognized by the FDA. Upon completing the course, you will meet the requirements as a FSPCA Preventive Controls Qualified Individual (PCQI) who can manage a food safety preventive controls program in accordance with the Hazard-Analysis and Preventive Controls Rule of the U.S. Food and Drug Administration (21 CFR 117).

Training materials include a comprehensive manual, slides, explanations of key PCQI terms and concepts, and example model Food Safety Plans and reference material to help you communicate requirements to your team.

Certificate will be provided for all participants.

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Food Defense Management Workshop

In partnership with [GFDI](#)

Food defense is one of the primary, new requirements under the Food Safety Modernization Act (FSMA). One of the main requirements is for food facilities to have a food defense plan. Companies are being challenged each day with new opportunities to better protect their assets, their employees, products and all their stakeholders. FDA expectations for higher security at food companies across the nation are rising. A company's survival could depend on how prepared they are to prevent and respond when disaster strikes. Savour Food Safety International, is proud to partner with Rod Wheeler, founder of the Global Food Defense Institute, to bring this exciting, one-of-a-kind course from the only authority on food defense.

Topics include:

Food Defense Yesterday, Today and Tomorrow
Situational Response: Product Tampering and Threat Response
Understanding Economically Motivated Adulteration (Food Fraud)
Understanding Food Defense Audit requirements
Developing Your Facility General Security Plans and Programs
Conducting Security Vulnerability Assessments
Handling Crisis Management and Hostile Situations
Workplace Violence Programs

Options for this training include:

- 1 Day Training
- 2 Day Training
- Front Line Worker Training (30 minutes & 60 minutes)

Participants are strongly encouraged to bring their laptops to the workshop. There will be exercises during the workshop where Mr. Wheeler will guide you through resources that are available on the internet.

Instructional materials, certificate of completion, lunch, snacks and beverages are included in the cost.

Certificate will be provided for all participants.

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HACCP Principles - Food Processing

International HACCP Alliance (IHA) Approved

In partnership with DL Newslow & Associates

This workshop provides attendees with a firm understanding of the principles of HACCP and how HACCP applies to various industry sectors including Juice HACCP. Primary emphasis is on the various requirements of the Food Safety Management Standards, GFSI approved food safety schemes (FSSC 22000, SQF, BRC, etc.); Food Safety Modernization Act (FSMA); FDA preventive controls; approved “food” tanker wash facilities; and Codex guidelines. The agenda is customized for the operational and industry needs of the actual attendees.

Case studies are based on real world examples.

Attendees are encouraged to bring their company’s HACCP program, updating it during the class breakout sessions providing the opportunity to ask any questions that they may have.

This is an excellent opportunity to develop, review and revise your program with expert guidance. Attendees not only gain knowledge of the Preliminary Steps and the HACCP Principles, but also how to apply these to their particular industry and operations.

Certificate will be provided for all participants.

Food Fraud Mitigation Level 1 Training

In partnership with USP.

This workshop is designed to help attendees become familiar with strategies for reducing the risk of food fraud, strengthening their supply chain through hands on examples using USP tools, and a structured approach for carrying out ingredient-by-ingredient assessments.

Attendees will be provided:

Hard copies of USP's Food Fraud Mitigation Guidance

Access to USP's Food Fraud Database 2.0 for a designated time period

FFMG five-step process for assessment

Knowledge on the current state of the industry and necessary next steps to help protect public health from the risks of adulterated food.

Certificate will be provided for all participants.

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SQF Practitioner Training

In partnership with DL Newslow & Associates

This two-day workshop focuses on the most current version of the Safe Quality Food Institute's food safety fundamentals and codes (formerly titled Levels 1 and 2). This course also addresses changes made to the divisions between food safety and quality requirements in SQF and the best way to integrate these with the current food safety and quality management system. Participants will receive a detailed understanding of the most current version of SQF, including the most up-to-date vocabulary, Food Sector Categories, and an overview of auditing and certification of SQF systems. Learn techniques for value-added internal audits. Course content includes a strong foundation to help meet the requirements of the SQF Practitioner, who must understand the SQF Food Safety Code for Manufacturing and the requirements to implement and maintain an SQF system relevant to the site's scope of certification. Course curriculum includes a review of the SQF revised requirements and the relationship of these with the seven foundational rules of the FDA Food Safety Modernization Act, or FSMA (2011). Our highly-qualified instructors have years of experience with the SQF system in both certification body administration and industry compliance. We offer insight you won't find anywhere else.

Who Will Benefit

A must for suppliers, consultants, food processors, packaging manufacturers, trainers and anyone else interested in learning about the most recent edition of the Safe Quality Food Institute's GFSI-approved certified program (Edition 8). Also, those of us who want to ensure we meet the foundational requirements set forth for the Food Safety Team Leader or Practitioner.

What You Will Learn

- How to develop, validate, verify, and maintain the various elements of SQF-compliant Food Safety & Quality Management Systems.
- A thorough review of HACCP Plans and their place in the overall management system structure.
- Understand the changes made to the most current version of SQF, including new Food Sector Categories and updated vocabulary.
- Identify the SQF system elements and mandatory requirements, as well as strategies for compliance in your individual situation.
- How to develop, implement and maintain a single system that is compliant with requirements from SQF, customers, regulators, etc.
- Value-added internal audit techniques applicable to any organization.
- The certification requirements of the SQF Food Safety Code for manufacturers, with overviews of other Codes available upon request.
- How to prepare for an SQF Certification Audit.

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Foreign Supplier Verification Program

In partnership with Forward Food Solutions

The Foreign Supplier Verification Program, or FSVP, is one of the seven rules that make up the Food Safety Modernization Act (FSMA). The final rule for FSVP deals with the requirements surrounding food safety of imported goods intended for human and/or animal consumption in the U.S. Historically, the Food & Drug Administration (FDA) has been responsible for certifying imported foods and ensuring their safety through sampling and testing programs, supplier registrations and onsite audits. Now, the burden of assurance is being shifted to the importer, but the FDA definition of “importer” is not necessarily the same as the colloquial definition.

Highlights:

Overview of definition of terms such as supplier and importer as they relate to the FSVP.

Overview of the law, as well as assistance with determining appropriate compliance activities for their business.

Overview of best practices and practical applications related to the regulation.

Dates and requirements for records to demonstrate compliance.

Certificate will be provided for all participants.

Internal Auditing Training

The focus of this workshop is on reviewing fundamentals and basic steps critical for internal auditors. This includes forming and asking questions, opening and closing meetings, writing non-conformances, preparing reports and an introduction to process auditing. Auditing concepts are applicable to numerous internal and external auditing approaches, including those compliant with

HACCP, GFSI approved schemes (i.e. FSSC, IFS, BRC, SQF, etc.), ISO standards, and specific company second party (i.e. suppliers, corporate programs, etc.) standards and protocols.

Class content and specifics are adapted based on the needs of attendees, as well as, case studies discussed are focused on particular industries. The standard currently used by the company or the future standard to be implemented is also discussed during this workshop.

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Produce Safety Alliance Grower Training Course

This course is designed for fruit and vegetable growers and others interested in learning about produce safety, the Food Safety Modernization Act (FSMA) Produce Safety Rule, Good Agricultural Practices (GAPs), and co-management of natural resources and food safety. The PSA Grower Training Course is one way to satisfy the FSMA Produce Safety Rule requirement outlined in § 112.22(c) that requires 'At least one supervisor or responsible party for your farm must have successfully completed food safety training at least equivalent to that received under standardized curriculum recognized as adequate by the Food and Drug Administration.'

This curriculum has been specifically designed to provide a foundation of Good Agricultural Practices knowledge that includes emphasis on co-management of food safety and environmental management goals, while outlining the requirements in the Food Safety Modernization Act (FSMA) Produce Safety Rule.

The course will cover the seven modules of the Produce Safety Alliance Grower Training:

- Introduction to Produce Safety
- Worker Health, Hygiene, and Training
- Soil Amendments
- Wildlife, Domesticated Animals, and Land Use
- Agricultural Water (Part I: Production Water; Part II: Postharvest Water)
- Postharvest Handling and Sanitation
- How to Develop a Farm Food Safety Plan

After attending the entire course, participants will be eligible to receive a certificate of training from the Association of Food and Drug Officials (AFDO) that verifies they have completed the training course. To receive an AFDO certificate, a participant must be present for the entire training and submit the appropriate paperwork to their trainer at the end of the course.

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Food Safety Plan Building Workshop

This course is designed for food processors who are starting from scratch or need help navigating through writing their food safety plan. Food safety plans are required for FSMA as part of your best defense to prevent food safety issues with your food product(s). This workshop will train you and your team on a best practice approach to your food safety plan including templates that will be used in the workshop to build your food safety plan as you go. Our lead instructor(s) will not just provide the templates, but we will training on the construction and management going forward. Each company operates differently, but our templates are flexible enough to fit your needs. Our instructor(s) will be available to provide assistance to attendees as well with questions they have as they go. For example, “How do I determine if products should be grouped or split within my food safety plan?” which is a huge question to consider before getting started.

This workshop will be conducted by PCQI Lead Instructors and PCQI consultants that have gained their training through the Food Safety Preventive Controls Alliance (FSPCA). Savour has several multi-lingual consultants (in English, Spanish and Portuguese) that are also available to meet attendees who use ESL.

Training and tools to complete Food Safety Plans using Savour's customizable templates
Hands-on break out sessions that will allow attendees to develop their FDA Food Safety Plans under the guidance of PCQI Lead Instructors and consultants.

Prerequisite: PCQI Training.

Intended for: *Food Processors*

Includes: *Instructor led training, assistance, electronic templates*

Instructor(s): *FSPCA PCQI Lead Instructor*

Class limited to 10 attendees.