

WORLD CLASS EXPERTISE



TRAINING PROGRAMS

- Preventive Controls for Human Food
- Implementing SQF Systems
- Advanced SQF Practitioner
- Advanced HACCP
- Internal Auditing
- FSSC 22000
- Sanitation Food Safety Workshop
- No Rinse Required: Dry/Low Moisture Environment Cleaning & Sanitation
- Drive Operational Efficiencies by Optimizing Your C&S Process
- Membrane Filtration Overview & Cleaning-In-Place
- CIP & Sanitation Programs to Improve Food Safety & Product Quality
- Sanitation: Introduction to Cleaning and Sanitizing
- Sanitation: Cleaning and Sanitizing Process
- Pest Management: Identifying Pests
- Pest Management: Eliminating Pests
- Chemical Safety: Introduction to Chemical Safety
- Chemical Safety: Safety Data Sheets
- Chemical Safety: Chemical Labels
- On-site Training Programs
- Chemical Safety Training
- Bulk Chemical Safety Training

Ecolab Food & Beverage TRAINING

Sanitation Program Training: Are you equipped with a consistent approach?

Making the right sanitation choices has never been more critical to **protecting food safety and product quality** while boosting your profits and operational efficiency! Regulatory compliance in the food and beverage processing industry is challenging and you shouldn't have to manage it alone.

Because you are a **valued partner**, Ecolab is there for you with world class service and world class expertise.



CONTACT INFO

FOOD & BEVERAGE EDUCATION:

e-mail: f&btraining@ecolab.com

tel: 651 250 2262

- Microbiology
- Food Science
- Chemistry & Toxicology
- Food Safety Management Systems
- Integrated Pest Management
- Water Use & Management

COMPREHENSIVE TRAINING COURSES

We offer training courses to help you and your employees stay current and strengthen your food safety programs. Our breadth of resources and integrated business model help ensure consistency across your operation.

Course teaches you how to develop a food safety plan using the Hazard Analysis and Risk-Based Preventive Controls methodology.

YOU'LL LEARN:

- How to identify and control food safety hazards
- To recognize the relationship between FSMA and food safety
- How to develop, implement and maintain a FSMA compliant food safety plan

Teaches you how to conduct an internal audit of any of the three major GFSI recognized food safety management systems in use within North America (SQF, BRC and FSSC 22000).

YOU'LL LEARN:

- Principles and importance of internal auditing
- Internal audit requirements within SQF, BRC and FSSC 22000
- How to train your team

Course teaches you how to apply the SQF code in food manufacturing.

YOU'LL LEARN:

- Requirements of the SQF code and how it applies to a food manufacturing business
- Management of the SQF code
- About the audit and certification process



This two-day course is designed for current SQF Practitioners to improve and maintain their SQF programs.

YOU'LL LEARN:

- Tools needed to help improve internal auditing
- Tools needed for corrective action processes
- Tools for further engaging senior management commitment



Course covers how to apply the Hazard Analysis and Critical Control Point (HACCP) process to food manufacturing.

YOU'LL LEARN:

- HACCP requirements
- How to implement and maintain a HACCP plan
- How to identify and control hazards related to food safety



>> WHO SHOULD ATTEND?

Our training programs are suited for plant managers and supervisors, quality assurance teams, food safety personnel and food plant maintenance personnel.

Workshop teaches you the sanitation basics plus insights into solving quality and food safety challenges.

YOU'LL LEARN:

- Food safety emerging trends and changing regulations and the role of sanitation in food safety and quality
- To understand sanitary and hygiene zones, the sanitation process, role of water and impact of pests in food safety
- Best practices for meeting today's sanitation challenges

Preventive Controls for Human Food

Ecolab offers training courses to help protect your customers, reputation and bottom line. You'll leave this course with a solid understanding of how to develop a food safety plan using the Hazard Analysis and Risk-Based Preventive Controls methodology required under the FDA's Food Safety Modernization Act (FSMA) Preventive Controls for Human Foods Final Rule.

WHO SHOULD ATTEND:

- Those wishing to gain an **in-depth understanding** of the Hazard Analysis and Risk-Based Preventive Controls methodology
- **Managers** planning to implement a FSMA compliant food safety plan
- Anyone wishing to serve as the Preventive Controls Qualified Individual (PCQI) within their facility
- Anyone involved with either the **development, support or implementation** of a FSMA compliant food safety plan within their facilities
- Managers or other personnel who are new to their roles at locations where a FSMA compliant food safety plan will be developed and implemented
- Food safety **auditors** and **consultants**

Note: It is recommended that participants have some knowledge of the food industry before taking this course.

COURSE DETAILS:

- **Two-and-a-half-day** course (8 a.m. to 5:30 p.m., 8 a.m. to 12:00 p.m. on day 3)
- Course follows **FSPCA approved curriculum**, taught by AFDO registered lead instructors
- **Small classes** with practical exercises (participant-trainer ratio is 25:1)
- **Comprehensive course manuals** with reference materials are provided
- Official FSPCA-AFDO certificates of completion are provided to participants who actively participate in the course and exercises
- Voucher to take National Registry of Food Safety Professionals (NRFSP) HACCP manager exam included at additional cost

YOU'LL LEARN:

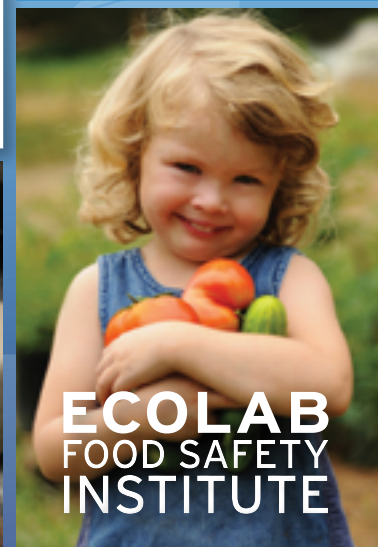
- How to identify and control food safety hazards
- To recognize the relationship between FSMA and food safety
- How to develop, implement and maintain a FSMA compliant food safety plan

CONTACT ECOLAB FOR MORE INFORMATION

Ecolab Food Safety Training



Email: foodsafety@ecolab.com



**ECOLAB
FOOD SAFETY
INSTITUTE**



Implementing SQF Systems

More and more food manufacturers and foodservice operators are seeking to implement Safe Quality Food (SQF) systems to improve their operations, protect consumers and meet the demands of food buyers. Taught by experienced SQF trainers, this two-day Ecolab course leads participants through the material, using practical exercises that reinforce learning.



WHO SHOULD ATTEND:

- Those wishing to gain an **in-depth understanding** of the SQF Program
- **Managers** planning to implement SQF in their facilities
- Anyone involved with either the **support** or **implementation** of SQF in their facilities
- Managers or other personnel new to their roles at facilities where an SQF Program has been implemented
- Food safety **auditors** and **consultants**
- **Senior management** investigating the benefits of the SQF Program

Note: It is recommended that participants have some knowledge of HACCP and its application within a food business before taking this course. Ecolab offers HACCP training.

COURSE DETAILS:

- **Two-day** course (8 a.m. to 5:30 p.m.)
- Taught by experienced, registered SQF trainers; Ecolab is an officially Licensed SQF Training Provider
- Participants will be required to complete an online survey and pre-reading of the SQF Code prior to the course
- **Small classes** with practical exercises (participant-trainer ratio is 25:1)
- **Comprehensive course manuals** with reference materials are provided, including: SQF Code, Certification of Trademark Rules for Use, Criteria for SQF Consultants, SQF Guidance Document
- Successful completion of the SQF online exam provides the participant with an additional certificate issued by SQFI
- Voucher to take official SQF online exam included at additional cost

YOU'LL LEARN:

- The concepts of quality management and customer relationships
- The basic concepts of the SQF Program and requirements of the SQF Code
- How the SQF Program is managed under the Food Marketing Institute (FMI)
- How to develop a food safety and food quality plan and perform a risk assessment for quality
- The process for auditing and certifying SQF Programs

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Advanced SQF Practitioner

'Advanced SQF (Safe Quality Food) Practitioner' is a two-day course designed for current SQF System practitioners seeking further education on how to improve and maintain their SQF program. The course will highlight the tools needed to help improve the internal auditing and corrective action processes, and address tools for further engaging senior management commitment.



WHO SHOULD ATTEND:

- Those wishing to **improve their existing** SQF Program
- Anyone involved with either the **support** or **implementation** of SQF in their facilities

PREREQUISITES:

It is recommended that participants meet the following prerequisites prior to attending the course:

- Must have been through a successful (facility rating of C, G or E) SQF certification/recertification process at least once as the SQF Practitioner
- Successful completion of an examinable HACCP training class
- Successfully complete the SQF implementing course and exam

COURSE DETAILS:

- **Two-day** course (8 a.m. to 5:30 p.m.)
- Taught by experienced, registered SQF trainers; Ecolab is an officially Licensed SQF Training Provider
- Course is designed for participants with knowledge and experience implementing the SQF Code
- **Small classes** with practical exercises (participant-trainer ratio is 25:1)
- **Comprehensive course manuals** with reference materials are provided, including SQF Code
- Voucher to take official SQF online exam included at additional cost

YOU'LL LEARN:

- How to prioritize and develop key performance indicators
- How to communicate with senior management to improve demonstration of management's commitment
- How to utilize the corrective action/preventive action process as a tool to identify trends and as a tool for continuous improvement
- How to conduct root cause analysis
- How to prioritize corrective actions
- Best practices for conducting internal audits

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Advanced HACCP

Ecolab offers training courses to help protect your customers, reputation and bottom line. You'll leave this course with a solid understanding of the **Hazard Analysis and Critical Control Point (HACCP)** process and its vital importance to food manufacturing. Learn how to develop, implement and maintain a practical HACCP program.



WHO SHOULD ATTEND:

- Those wishing to gain an **in-depth understanding** of HACCP
- **Managers** planning to implement a HACCP program and/or a formal food safety management system in their facilities such as SQF, BRC or FSSC 22000
- Anyone wishing to serve as the person responsible for a formal food safety management system in their facilities
- Anyone involved with either the **development, support or implementation** of HACCP within their facilities
- Managers or other personnel who are new to their roles at locations where HACCP has been implemented
- Food safety **auditors** and **consultants**
- **Senior management** investigating the benefits of HACCP

Note: It is recommended that participants have some knowledge of the food industry before taking this course. This course serves as an excellent prerequisite to Ecolab's SQF, FSSC 22000 and BRC food training.

COURSE DETAILS:

- **Two-day** course (8 a.m. to 5:30 p.m.)
- **Accredited** by the International HACCP Alliance and taught by experienced trainers
- **Small classes** with practical exercises (participant-trainer ratio is 25:1)
- **Comprehensive course manuals** with reference materials are provided, including the NACMCF HACCP document
- Certificates of achievement are provided to participants who actively participate in the course and exercises
- Voucher to take National Registry of Food Safety Professionals (NRFSP) HACCP manager exam included at additional cost

YOU'LL LEARN:

- How to identify and control food safety hazards
- About common prerequisite programs
- To recognize the relationship between HACCP and food safety
- The application of HACCP in legislation and Food Safety Standards
- The preliminary tasks and principles of HACCP
- The benefits of HACCP
- How to develop, implement and maintain a HACCP plan

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Internal Auditing for the Food Industry

The course is designed to provide a solid understanding of how to conduct an internal audit of any of the three major GFSI-recognized food safety management systems in use within North America (SQF, BRC and FSSC 22000) and to meet the internal auditor training requirements for these systems. Learn how to develop a robust internal auditing program for your processing facility and how to train your internal audit team.

WHO SHOULD ATTEND:

- Those wishing to gain an **understanding** of internal auditing skills and techniques
- Staff seeking to conduct internal audits against a formal food safety management system in their facilities such as SQF, BRC or FSSC 22000
- Anyone wishing to serve as the person responsible for auditing a formal food safety management system in their facilities
- Anyone involved with either the **development, support or implementation** of an internal audit program within their facilities
- SQF Practitioners or Food Safety Team Leaders with overall responsibility for internal auditing

Note: It is recommended that participants have some knowledge of the food industry before taking this course. This course serves as an excellent supplement to Ecolab's SQF, FSSC 22000 and BRC food training courses.

COURSE DETAILS:

- **One-and-a-half-day** course (Day 1: 8:30 a.m. to 5:00 p.m.; Day 2: 8:30 a.m. to 12:30 p.m.)
- **Taught by experienced trainers** knowledgeable in practical internal auditing programs and GFSI requirements
- **Small classes** with practical exercises (participant-trainer ratio is 25:1)
- **Comprehensive course manuals** with reference materials are provided
- Certificates of achievement are provided to participants who actively participate in the course and exercises

YOU'LL LEARN:

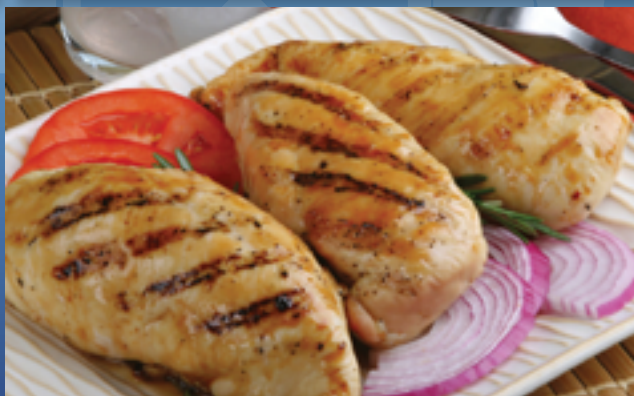
- The principles of internal auditing
- The importance of doing an internal audit
- The internal audit requirements within SQF, BRC and FSSC 22000
- About audit skills and techniques
- About following up after the internal audit
- How to train your internal audit team

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Implementing the FSSC 22000 Program

Due to increasing pressure from consumers, many retailers are now asking their food suppliers to demonstrate compliance with recognized food safety standards. In this two-day course, you'll gain detailed knowledge of the FSSC 22000 certification program (recognized by the Global Food Safety Initiative), which includes the ISO 22000 standard for food safety and ISO 22002-1 GMP Standard for food manufacturers.

WHO SHOULD ATTEND:

- Those wishing to gain an **in-depth understanding** of the ISO 22000 and ISO 22002-1 Standards
- **Managers** planning to implement an FSSC program in their facilities
- Anyone involved with either the **support** or **implementation** of the FSSC 22000 program in their facilities
- Managers or other personnel who are new to their roles at facilities where an FSSC 22000 program has been implemented
- Food safety **auditors** and **consultants**
- **Senior management** investigating the benefits of the FSSC 22000 program

Note: It is recommended that participants have some knowledge of HACCP and its application within a food business before taking this course. Ecolab offers HACCP training.

COURSE DETAILS:

- **Two-day** course (8:00 a.m. to 5:30 p.m.)
- Taught by **experienced trainers**
- **Small classes** with practical exercises (participant-trainer ratio is 25:1)
- **Comprehensive course manuals** with reference materials are provided, including a copy of the ISO 22000 and ISO 22002-1 Standards
- Certificates are awarded upon completion of the course

YOU'LL LEARN:

- The management system requirements of ISO 22000
- How HACCP fits into the standard requirements
- The site and personnel requirements for safety and quality compliance addressed in the ISO 22002-1 Standard
- How FSSC 22000 audits are conducted
- How nonconformities are classified and documented
- How the FSSC 22000 certification program works

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Sanitation Food Safety Workshop: Technologies & Strategies

Making the right sanitation choices has never been more critical to protecting food safety in food, beverage and dairy plants. You will leave this three-and-a-half-day course (Tuesday through Friday morning) workshop with a firm grasp of the sanitation basics plus insights into solving quality and food safety challenges.

WHO SHOULD ATTEND:

- Management and supervisory personnel, especially in sanitation, quality assurance or production roles
- Anyone wishing to gain an in-depth understanding of sanitation programs and their relationship to food safety
- Anyone involved in the development, support or implementation of a food safety plan within their facilities
- Managers or other personnel involved in validation and verification of controls, and environmental monitoring at their locations
- Interested in developing a qualified individual

COURSE DETAILS:

- **Three-and-a-half-day** course (8:30 a.m. to 5:00 p.m. and 8:30 a.m. to 1:00 p.m. Friday)
- **Expert-led** training, performed by Ecolab technical experts and guest industry experts
- Classes include practical exercises and a student workbook with a focus on each participant developing an action plan to take back and implement
- Certificates of achievement are provided to participants who actively participate in the course and exercises

YOU'LL LEARN:

- About best practices, emerging trends, changing regulations and the role of sanitation in food safety and quality
- The framework that outlines the standards and planning for a food safety program
- To understand sanitary and hygiene zones, the sanitation process, role of water and impact of pests
- About tools for validation and verification
- Clean-In-Place (CIP) fundamentals of design and maintenance

CONTACT ECOLAB FOR MORE INFORMATION

Ecolab Food Safety Training



Email: f&btraining@ecolab.com



EDUCATIONAL WEBINARS

We listened to you and from the most requested topics have developed a series of valuable educational webinars. Created just for Ecolab customers, with no fee, all you need to do is register to attend each event.

No Rinse Required: Dry/Low Moisture Environment Cleaning & Sanitation

Q1 | 2017

Learn about the evolution of dry processing cleaning and sanitation and how best practices combined with new solutions can help you drive product quality.

Drive Operational Efficiencies by Optimizing Your C&S Process

Q2 | 2017

Explore solutions designed to optimize your cleaning and sanitation process during this one-hour webinar.

Membrane Filtration Overview & Cleaning-In-Place

Q3 | 2017

This one-hour webinar will review the basics of membrane filtration and the proper cleaning and sanitation of these systems. Also discussed will be troubleshooting and membrane autopsies.

CIP & Sanitation Programs to Improve Food Safety & Product Quality

Q4 | 2017

This one-hour webinar will review sanitation basics with an emphasis on CIP and sanitation controls as defined per the FSMA Preventive Control Food rule.

>> WHO SHOULD ATTEND?

Our educational webinars are suited for plant managers and supervisors, quality assurance teams, food safety personnel and food plant maintenance personnel.



E-LEARNING MODULES

Ecolab has partnered with Alchemy to develop a premium library of training courses on sanitation, pest management and chemical safety.



The leading provider of training and compliance in the food industry, Alchemy's award winning platform is used at over 15,000 locations to deliver food safety, workplace safety and operations training.

Built using Ecolab's extensive industry expertise, the courses are delivered through Alchemy's group-based training and eLearning platform. This partnership enables your employees to receive consistent Ecolab training that fits your schedule.

Benefits For Your Organization

- Faster onboarding of new employees
- Increased productivity
- Reduction in safety issues
- Immediate access for workers needing re-training
- Lower operating costs by allowing the flexibility of training during downtime
- Defensible and paperless documentation to help meet GFSI, FSMA and OSHA standards
- Modules complement Ecolab's current in-plant training



This solution is brought to you by **Alchemy, the leader in developing innovative training solutions** that help food companies effectively engage their workforces.

Ecolab Modules include:

Sanitation:

- Introduction to Cleaning and Sanitizing
- Cleaning and Sanitizing Process

Pest Management:

- Identifying Pests
- Eliminating Pests

Chemical Safety:

- Introduction to Chemical Safety
- Safety Data Sheets
- Chemical Labels



>> eLearning



>> Group Training

>> **Contact your Ecolab or Alchemy representative for more information.**

SPECIALIZED TRAINING

We offer a variety of specialized training options, from videos accessible through our website at Ecolab.com to onsite training conducted by our experts in the field.



On-site Training and Expertise

Your Ecolab Account Manager brings training to life inside your facility. From chemical safety and sanitation basics to Clean-In-Place training and hands-on coaching and mentoring, your expert

Account Manager helps ensure your staff is properly trained on topics appropriate to your plant.

Contact Your Ecolab Representative for more information.



Chemical Safety Training

Guidance on chemical safety to help keep your crew safe. Module topics include: Introduction to Chemical Safety Training, Safety Data Sheets, Labeling and Chemical Handling Best Practices.

Training materials are available in English and Spanish and include videos, leader guide, student handout and quiz and certificates of course completion.



Bulk Chemical Safety Training

Comprehensive on-site training sessions that incorporate customer and driver accountability.

Contact Your Ecolab Representative for more information.

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e-mail: f&btraining@ecolab.com tel: 651 250 2262