

DIGITAL TRAINING

Today, a growing demand for clean water and safe food is putting enormous pressure on our customers. Extending a holistic approach to food safety is critical to ensuring ongoing business growth and operational efficiency.

Digital, on-demand learning has never been more vital to success in manufacturing and industry. The Ecolab Nalco Customer Learning Center leverages expertise we've acquired during 85 years as the world's global leader in food safety and water management. We want to share that knowledge with our customers in order to help them maintain clean, safe environments sustainably and profitably today and into the future.

 **ECOLAB E-LEARNING MODULES INCLUDE:**

Chemical Safety

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

Sanitation

- Introduction to Cleaning & Sanitizing
- Cleaning & Sanitizing Process

Pest Elimination

- Identifying Pests
- Eliminating Pests

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 and FSMA standards
- ✓ **Modules complement** Ecolab's current in-plant training
- ✓ Available in **English, Spanish** and **French**

Ecolab Nalco
Customer Learning Center



ECOLAB
FOOD SAFETY
INSTITUTE



Contact your **ECOLAB REPRESENTATIVE** for more information.

Chemical Safety

INTRODUCTION TO CHEMICAL SAFETY

Chemicals are critical to the food industry. They are used to clean and sanitize equipment and surfaces, reducing the risk of dangerous contamination. This course introduces the role of a chemical safety program and provides guidance on the types of actions to take when working with chemicals. Topics covered:

- Chemical safety programs work to protect employees
- Where to find information about protecting yourself from chemicals
- Actions to avoid when working with chemicals
- Types of information needed before working with chemicals

CHEMICAL LABELS

Chemicals help keep your facility and the food you handle free from contaminants. It's important to understand what chemicals you use and what precautions to take when using them. This course provides an overview of the types of information included on a chemical label and stresses the need to label secondary containers. Topics covered:

- The purpose of a chemical label
- Types of information found on a label
- Chemical labels for secondary containers

SAFETY DATA SHEETS

Before you handle a chemical, there's important information you need to know, like what sorts of health hazards and physical hazards a chemical poses, and what kind of personal protective equipment, or PPE, is required to handle the chemical. You can find all of this information and more on the safety data sheet. This course reviews the format of a safety data sheet. Topics covered:

- Purpose of a safety data sheet
- Types of information found on a safety data sheet

Sanitation

INTRODUCTION TO CLEANING & SANITIZING

Soil is any unwanted matter that needs to be removed from a surface. Thoroughly cleaning and sanitizing equipment and the facility allows your company to produce a safe, quality product. This course introduces examples of types of soils, factors that can impact the effectiveness of a cleaning product, and the role of sanitizers. Topics covered:

- When cleaning and sanitizing procedures must be performed
- Examples of types of soils
- Factors that impact cleaning effectiveness
- The purpose of sanitizers and disinfectants

CLEANING & SANITIZING PROCESS

Keeping equipment and surfaces clean and sanitized can reduce the risk of cross-contamination, preventing damage to your product and the health of consumers. This course provides an overview of a sample cleaning and sanitizing process for a food production facility. Topics covered:

- Actions to take as part of preparation and dry pickup
- Stated direction to rinse as part of the pre-rinse step
- The correct order of steps for cleaning an area
- When the post-rinse and pre-op inspection should occur
- When equipment assembly and sanitizer application should occur

Pest Elimination

IDENTIFYING PESTS

Rodents, insects, flies and birds can all contaminate food, compromising the safety of the food you handle and potentially causing illness in consumers. That's why it's important to know what kinds of pests might affect your facility and what to do if you notice pest activity. This course provides examples of the signs to look for that can indicate pest activity in a facility. Topics covered:

- The risks posed by pests to food safety, food quality and your brand
- Signs of rodents and birds
- Signs of insects such as cockroaches, flies and stored product pests

ELIMINATING PESTS

Pests can spread bacteria and pathogens all over a facility, potentially contaminating foods that people consume. This course introduces how to eliminate pest activity, taking into account the structure, operations and sanitation procedures. It also discusses physical equipment and chemicals used by Ecolab to eliminate pests. Topics covered:

- How pests can enter a facility
- How to help prevent pests from getting into product
- What to do if a pest is discovered