



# Food Safety and Good Manufacturing Practices for Plant Workers On- Site COURSE OUTLINE

**Purpose:** The purpose of this workshop is to help improve the effectiveness of plant workers by providing them with the necessary information to help understand their vital role in keeping their plant's environment and products safe for consumption.

## Topics Covered:

### 1) Food Safety and Good Manufacturing Practices

#### 1.1) Background

- Causes of foodborne illness
- Introduction to food safety hazards
- Allergens

#### 1.2) Personnel Practices

- Employee Hygiene (Health, hand washing, personal cleanliness, jewelery, working apparel and hair covering)
- Cross-contamination

#### 1.3) Sanitation

- Importance of Sanitation
- Basic Cleaning and Sanitizing
- Biofilms

### 2) Workplace Hazardous Materials Information System (WHMIS)

- Review of WHMIS basics.

## Materials Provided:

Slides from Presentation and Reference Material

## Follow Up Available:

- Telephone Technical Inquiries Related to Material - **FREE**
- On site audit - Additional Fee

## Instructors:

- Ebo Budu-Amoako, Ph.D., Senior Microbiologist
- Jim Landrigan, P.Eng., M.B.A., Technical Advisor

Ebo is an internationally recognized food microbiologist having worked with international organizations in world-level consulting assignments. He has developed and delivered Food Safety training in Canada and internationally for the past fifteen years. During this time Ebo has also developed and implemented systems for food inspection and HACCP systems in various Caribbean countries.

As well as providing numerous training workshops on food safety and quality systems for BIO|FOOD|TECH clients during the last ten years, Jim has implemented several Food Safety (HACCP) and Quality Management (ISO 9000) programs for small to medium sized food processors. He has also developed and delivered national food safety and quality training programs for one of the largest management consulting groups in Canada. Jim was also a Sessional Instructor at Holland College and taught Strategic Crisis Management and Management of a Diverse Workforce courses in the Applied Degree in Culinary Operations program.

## Past Participants Food Safety Courses:

- ✓ McCain Foods
- ✓ Cavendish Farms
- ✓ Heritage Salmon
- ✓ True North Salmon
- ✓ AgraWest
- ✓ Stolt Sea Farm
- ✓ Island Quality Vegetables
- ✓ Fortius Ltd.
- ✓ Canadian Food Inspection Agency
- ✓ Cott Beverages
- ✓ Fancy Pokket Corporation
- ✓ Dairytown Products
- ✓ Paturel International
- ✓ Bonte Foods Ltd.
- ✓ Ben's Bakery
- ✓ Ocean Pier
- ✓ Purity Dairy
- ✓ Rossignol Estate Winery
- ✓ Connors Bros Ltd.

## Course Fee:

Please call for current price.

## For More Information Contact:

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