

Food Safety for Maintenance Staff Workshop

October 29, 2018, Charlottetown, PEI, 9 AM to 4 PM

Topics Covered:

- 1) Introduction to Food Safety / HACCP**
 - History
 - Importance of HACCP
 - Role of Maintenance in Company food safety program

- 2) Food Safety Hazards for Maintenance Staff**
 - Biological
 - Chemical
 - Physical

- 3) Control of Hazards Associated with Maintenance Work in a Food Processing Plant including requirements for BRC and SQF**
 - Employees Role
 - Good Manufacturing Practices
 - Product Changeovers
 - Cleaning of Maintenance Tools
 - Personal Hygiene
 - Preventative Maintenance Program
 - Temporary Repairs
 - Contractors in Plant
 - Protection of Product during Repairs
 - Importance of Records and Training
 - What to do when things go wrong

- 4) Typical Maintenance Situations**
 - Class discussion
 - Review examples of typical maintenance situations in groups.

Materials Provided:

- Sample Procedures, Forms and Notices
- Slides from Presentation, Resource/Reference Material/ GMPs.

Follow Up Available:

- Telephone Technical Inquiries Related to Material - **FREE**
- On site audit - Additional Fee
- Verification of sanitation program - 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 15 years. Recently, he has been assisting with the development and implementation of 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:

- ✓ Canadian Food Inspection Agency
- ✓ Captain Dan's Seafood
- ✓ McCains Foods
- ✓ Tonrick Seafoods - Jamaica
- ✓ Cavendish Farms
- ✓ Clearwater Seafoods
- ✓ AgraWest
- ✓ Island Quality Vegetables
- ✓ Fortius Ltd.
- ✓ Cott Beverages
- ✓ Fancy Pokket Bakery
- ✓ Dairytown Products
- ✓ Paturel International
- ✓ Bonte Foods Ltd.
- ✓ Ben's Bakery
- ✓ Ocean Pier
- ✓ Premium Seafoods Ltd.
- ✓ Rossignol Estate Winery

Course Fee and Registration:

\$625.00 plus HST and Fees
\$476.25 plus HST and Fees for members of Food & Beverage Atlantic. Check [registration site](#) for early bird discount and registration information.

For More Information Contact:

Leonie Griffin

[Food & Beverage Atlantic](#)

Telephone: 506-857-4250

E-Mail: leonie@atlanticfood.ca

Jim Landrigan

[BIO|FOOD|TECH](#)

P.O. Box 2000

Charlottetown, PE

C1A 7N8

Toll free: 1-877-368-5548

Telephone: 902-368-5772

Fax: 902-368-5549

E-Mail jklandri@biofoodtech.ca

