

FOODSAFE CONVEYANCE WORKSHOP

Every worker and every piece of equipment in the food industry has a role to play in producing safe, high quality food, efficiently and profitably. Conveyors, connecting all critical processing steps, are key when it comes to safe automation of food production.

The FoodSafe Conveyance Workshop is designed around conveyors and uniquely aligns operational excellence efforts with a food safety mindset, including improved foreign material control.

Delivered by Food Safety Specialists and Engineers, this 1½ day FoodSafe Conveyance Workshop covers all critical elements in a conveyor's life cycle; from optimal conveyor design, installation and production start-up, effective hygiene and sanitation, to developing a long-term conveyor preventive maintenance program.

TARGET AUDIENCE

A cross-functional group of your company's leaders in Maintenance, Engineering, Operations, Quality, and Sanitation.

Taught by a trainer team of a CFS Food Safety Specialist and an Intralox Application Engineer, their combined expertise is transferred to your team.

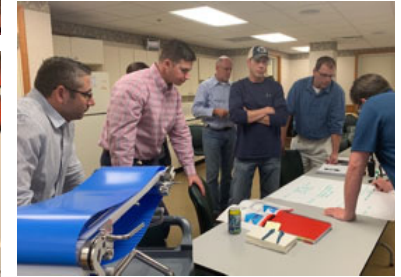
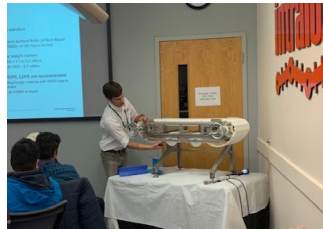
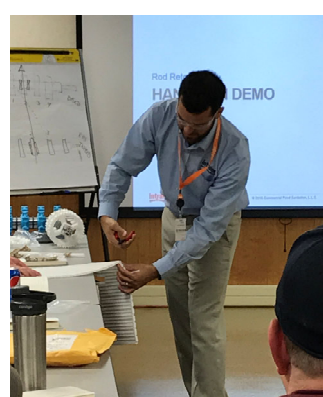
LEARNING OBJECTIVES

- Drive operational excellence by aligning multi-disciplinary personnel on the linkage between conveyor performance and food safety
- Manage conveyor lifecycles, from concept to end-of-life, through a food safety lens, creating awareness of key factors impacting product quality, performance, belt life, and plant productivity
- Build team understanding of prevention strategies in conveyor design and maintenance
- Minimize conveyor-related food safety risk, including foreign material contamination
- Develop stronger and measurable maintenance, sanitation, and pathogen control programs
- Recognize that every team member has unique strengths to help build a richer food safety culture

WORKSHOP TOPICS

The agenda covers practical how-to's on managing conveyor lifecycles: from design and concept, through start-up, (preventive) maintenance, sanitation, to hazard control.

It is delivered in an interactive setting, through a combination of classroom and hands-on learning.



WHEN AND WHERE?

FoodSafe Conveyance Workshops take place at your facility. Prior to the workshop, the Intralox Engineer and CFS Food Safety Specialist will walk your production lines. Real examples from your facility are incorporated into the training materials to build awareness and drive company-wide improvements while creating a passion for food safety.

Dates for a workshop at your facility will be agreed upon in close collaboration with you.

“ *The way the Intralox and CFS Team explained that food safety is a team effort was an important message for our techs and sanitors to hear. I am encouraged that our maintenance and sanitation teams will be collaborating on conveyor projects going forward.* ”

Assistant Maintenance Manager

REGISTRATION AND COST

A 1½ day FoodSafe Conveyance Workshop costs USD 10,600 / EUR 10,600 / AUD 13,750 (plus expenses), or RMB 150,000 (incl. expenses). This includes classroom and workshop set up, handouts of training materials, and certification.

The workshop is hands-on and therefore highly effective. Participation is limited at max 12-18 so we can guarantee each student receives an optimal learning experience. Successful completion is recognized with a certificate.

For more information and to understand possible dates for your FoodSafe Conveyance Workshop contact us at training@cf-san.com.

“ *Learning about hygienic design and refurbishment of conveyors will make the future better for our maintenance department and company as a whole.* ”

Maintenance Technician



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