

# SANITATION ESSENTIALS TRAINING

The Food Sanitation Institute, an initiative of Commercial Food Sanitation, is committed to developing sanitation professionals in the food industry. With that in mind, we are pleased to offer our Sanitation Essentials Training to professionals in the food industry who have the desire to gain food sanitation knowledge and information to advance the food processing industry and ultimately ensure safe food for all. This course is a prerequisite to our Advanced Food Industry Leadership Training.

## LEARNING OBJECTIVES

- **Identify the critical components in effective sanitation/cleaning programs**
- **Recognize the impact of sanitation and hygiene for long-term business success**
- **Apply programs, technical knowledge, and methods for regulatory compliance, such as FSMA or local regulations**
- **Adopt components of a successful environmental monitoring program, including effective swabbing, validation and verification techniques, and how to take corrective actions**
- **Achieve consistent and verifiable results by performing sequential process steps for wet and dry cleaning, and differentiate which method is appropriate based on product and process evaluation**
- **Recognize the purpose and value of effective written cleaning procedures**
- **Develop sanitation standard operating procedures (SSOPs)**
- **Influence and motivate cross-functional colleagues to embrace their critical roles in successful sanitation and food safety programs**

Sanitation Essentials Training courses are highly effective and unique thanks to the hands-on, practical application of materials taught in the classroom. Sessions are taught by industry-recognized subject matter experts of the Food Sanitation Institute and participants are tested to help ensure proficient competency in offered training topics. At the end of the 2½-day training, successful completion will be recognized with a certificate.



## TRAINING TOPICS

Training includes wet sanitation, dry sanitation, environmental monitoring, allergen verification and validation, developing written cleaning procedures (SSOPs), evaluating hygienic equipment design, cleaning automation, periodic cleaning program (including MSS) and execution, pest control, maintenance and sanitation, and effective leadership for sanitation success.

## DEDICATED SESSION

Would you like a session for just your company? All courses are available as dedicated sessions, which include the possibility to use the training location for your internal meeting after training ends. Contact us for more information at [training@cf-san.com](mailto:training@cf-san.com).

## REGISTRATION AND COST

Registration and participation costs in the 2½-day training include classroom and workshop setup, handouts of training materials, certificate of completion, lunch, and a group dinner.

The training fee is USD 1395 / EUR 1195 / RMB 7800, and participants who sign up early are eligible for an early bird discount. We limit participation on a first-come, first-served basis so we can guarantee each participant receives an optimal learning experience.

A CFS Training Passport is available for only USD 4800 and allows any individual to attend Sanitation Essentials Training, Hygienic Design Training, and Advanced Training within a two-year period from the date of purchase.

## TRAINING CALENDAR

We offer hands-on Sanitation Essentials Training, Hygienic Design Training, and Advanced Training at Intralox's training facilities in North America, Europe, and Asia.

Sessions may sell out quickly, and we continuously open new sessions for registration.



Visit our website for the most current training dates and availability:  
[http://bit.ly/CFS\\_Training](http://bit.ly/CFS_Training)

## FURTHER TRAINING

### DIGITAL TRAINING

As part of the CFS commitment to helping you reach your food safety and hygiene goals, we are developing supplemental digital training in addition to our in-person, hands-on training.

Targeted at developing your food safety, sanitation, and hygienic design expertise and knowledge, the digital training allows you and your team members to grow and develop on an ongoing basis from the convenience of your own workspaces.

See what is available today and stay tuned for more digital training courses.

[www.commercialfoodsantiation.com/digital-training/](http://www.commercialfoodsantiation.com/digital-training/)

### WORKSHOPS

In our customized workshops, we bring CFS training to your facility.

- **FoodSafe Conveyor Workshop**
- **Hygiene Workshop**

Get your entire team trained in a 1½-day session with practical examples from your plant. Duration and participation numbers may be adjusted as required based on your learning objectives and customized agenda.

[www.commercialfoodsantiation.com/workshops/](http://www.commercialfoodsantiation.com/workshops/)

Start today: Create a passion for food safety in your organization. Contact us for free recommendations on optimal learning paths for your company, plant, or team to achieve your food safety goals: [training@cf-san.com](mailto:training@cf-san.com).

## ABOUT COMMERCIAL FOOD SANITATION

Commercial Food Sanitation, an Intralox company, integrates strategic consulting, expertise, and training to provide durable solutions to food safety and sanitation challenges for food processing plants across the globe. We offer hands-on Sanitation Essentials Training, Hygienic Design Training, and Advanced Training at Intralox's training facilities in North America, Europe, and Asia.



An Intralox Company

For more information or to register, visit [www.commercialfoodsantiation.com](http://www.commercialfoodsantiation.com).