

intRAtrain Food Safety Training

intRAtrain Food Safety Course library contains content made for the food industry as well as support organizations. Courses are designed with the industry in mind well also include specific targeted features designed to meet the needs of today's adult learners.

All of the catalog courses are customizable and be used in both online individual training as well as group training. Courses can be hosted on an LMS, hosting site, or website, depending on the organization's needs.

The attention span of adult learners has shifted. With the ability to access information at almost all times and at their fingertips, online training fills learner's desire to have access to the information they want when they have time. Most adult learners prefer the ability to take several small courses vs one long course.

Food Safety Essentials

Cleaning and Sanitation

This course will give you a general overview of the cleaning and sanitizing process. It presents the difference between cleaning and sanitation, factors affecting cleaning and sanitizing, the basic steps to cleaning and sanitizing, inspections, cleaning records, and food allergens.

Lessons in this course include:

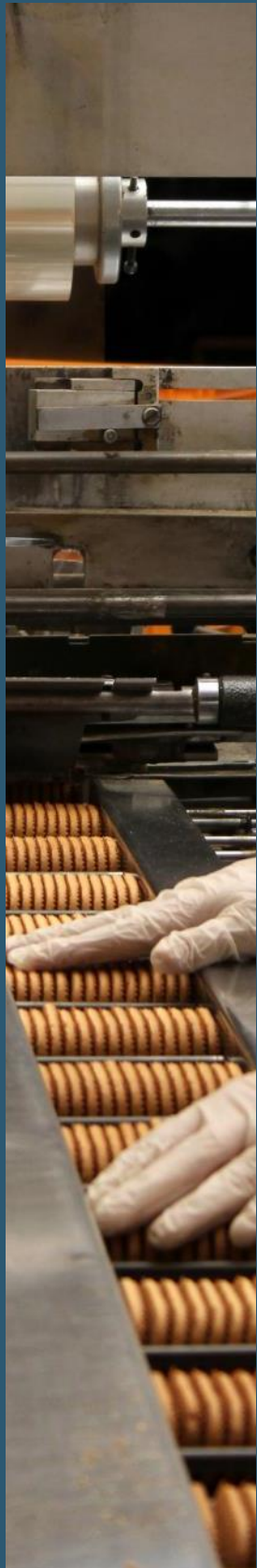
- Cleaning & Sanitizing - SSOP's, Cleaning vs Sanitizing
- Cleaning & Sanitizing Process: equipment preparation, cleaning & sanitation steps
- Chemical Handling Safety: routes of entry, chemical classification, safety precautions for working with chemicals, reading chemical labels safety data sheets (SDS)
- Cleaning & Sanitation PPE and Safety Equipment
- Cleaning & Sanitation - Lockout/Tagout and Ladder Safety for cleaning, emergency eye wash and shower stations
- Cleaning & Sanitation - Allergens
- Cleaning & Sanitation – Records requirements

GMPs (3 Part Series)

This module discusses standard Good Manufacturing Practices regarding product quality and sanitary manufacturing methods. Topics include personal hygiene, clothing and jewelry in the workplace, and personal work habits.

Lessons in this course include:

- GMP's Personal Hygiene – such as bathing and hand washing
- GMP's Personal Work Habits - eating and drinking in production/warehouse areas
- GMP's Personal Conduct - clothing, jewelry, lockers
- GMP's Facility Design and Traffic Flow - foot traffic and material handling traffic to reduce cross-contamination (scheduled for release in 2024)
- GMP's QA Monitoring - on the production floor, including routine microbiology evaluations via microbial swab collection/testing programs (scheduled for release in 2024)



Contact Us!

507.665.6266

sales@intRAtrain.com

229 South Main St

Le Sueur, MN 56058



Food Allergens

The food allergens module(s) focus on understanding common food allergens, their impact, and how potential allergens should be managed within food processing facilities to ensure safe food and safe facilities. (scheduled for release in 2024)

Food Safety and Security

These modules present food safety and security issues in a food production facility. Topics include the difference between food safety and food biosecurity, the importance of biosecurity, physical security, requirements for employees and non-employees, inspections and audits, emergency response, and prevention of product tampering.

Food Defense for Facilities Lessons include:

- Food Safety & Security Introduction and Definitions
- Food Biosecurity & Data Security
- Food Physical Security - Grounds & Buildings
- Food Physical Security - Fencing & Exterior Lighting
- Food Physical Security - Entrance Doors & Windows
- Food Physical Security – Electronic Surveillance: Employee and Non-Employee Access
- Food Safety & Security – Inspections and Audits
- Food Safety & Security – Emergency Response

Food Defense for Production Workers Lessons include:

- Purpose of Food Security
- Food Security - Introduction and Definitions
- Food Security – Importance of Biosecurity
- Food Security – Employee Responsibility
- Food Security – Suspicious Behaviors
- Food Security –Challenging Unauthorized People
- Food Security – Unusual Events, Suspicious Items
- Food Security – Use of ID Badges
- Food Security – Cyber Threats

intRAtrain Food Safety Training helps...

- Modify behaviors and practices directly related to the safe operations of facilities and equipment
- Create a safety-first culture with your employees and a focus on working safely while reducing incidents
- Develop a proactive approach to food safety risk management, reducing the chances of costly recalls

[Click here to access a short demonstration of module components and design.](#)

Note: Most courses are also available in Spanish.

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