



Food Plant Sanitation Workshop

Charlottetown, PE, PEI Food Technology Centre, January 17, 2006, 9:00 AM to 4:00 PM

Topics Covered

- 1) **Importance of Sanitation**
 - Reasons
 - Hazards
- 2) **Cleaning and Sanitizing**
 - Principles / Objectives of sanitation
 - Types of dirt
 - Cleaning steps
 - Types of cleaners
 - Proper handling, storage and use of Chemicals
 - WHMIS symbols
 - Staff training
 - Written program
- 3) **Employee Personal Hygiene**
 - Guidelines
 - Facilities
 - Signage
 - Clothing
 - Hand-washing Techniques
 - Written Program
- 4) **Pest Control**
 - Methods of pest control
 - Written program
- 5) **Written Procedures**
 - How to prepare
 - Sample procedures
 - Sample forms
- 6) **Implementation of Sanitation Program**
 - Responsibilities
 - Supervisor
 - Staff
 - Staff training
 - Records
 - Verification

Materials Provided to Participants

Sample Procedures, Forms and Notices
 Slides from Presentation, Resource / Reference Material / GMPs
 Employee's Guide to Food Safety

Follow Up Available

Telephone Technical Inquiries Related to Material - **FREE**
 On site audit - Additional Fee
 Verification of sanitation program - Additional Fee
In house course (call for quote)

Instructors

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

Ebo is an internationally recognized food microbiologist having recently been enlisted to the World Health Organization and FAO's roster of microbiologists for 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.

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.

Past Participants

- ✓ Canadian Food Inspection Agency
- ✓ Veterinary Services Division, Jamaica
- ✓ Ministry of Fisheries - Bahamas
- ✓ 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

\$250.00 plus GST

For More Information Contact

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REGISTRATION FORM (Please complete one for each participant)

Name: _____ Title: _____

Company: _____ Address: _____

City: _____ Prov: _____ Postal Code: _____

Telephone: _____ Fax: _____ E-Mail: _____

Payment: Cheque attached _____ Please Invoice Me _____

Important: Payment must be received before or at the course before you can be admitted.