



## Food Safety Training

Scientific Certification Systems (SCS) provides food safety training courses that help producers, manufacturers, and handlers reduce risks, prepare for audits and meet food safety regulations.

SCS is a SQF Training Center and an IHA Accredited HACCP Training center, offering courses throughout North America and Latin America. Our expert trainers have on the job experience and can tailor their curricula to meet your needs.

### ***To schedule training or to get more information please contact:***

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**Feedback from a recent SQF training:** “I would like to take the opportunity to let you know that we have gotten extraordinary feedback from the employees that attended the training session. They were very appreciative for the opportunity and what they have learned in this class, without doubt, will bring them and the company to the next level. Of course, they were very impressed with Mr. Camacho’s expertise and professionalism.” Marci Navarro, Director of Manufacturing Einstein Noah Restaurant Group, Inc.

## Training Courses: GFSI

**The SQF (Safe Quality Food) Program** is a food safety and quality certification program, and management system, designed to meet the needs of buyers and suppliers worldwide. It is the only “farm-to-fork” certification program endorsed by the Global Food Safety Initiative (GFSI) for primary production as well as manufacturing, distribution and agents/brokers.

### Implementing SQF 1000 and 2000 Systems (2-day for 2000, 3 days for both)

Our trainers provide an understanding of SQF principles and how, with management commitment, it can serve as a central business tool for managing ongoing improvement, reducing risks and saving money. This training course meets Safe Quality Food (SQF) requirements for becoming an SQF consultant or in-house practitioner who can develop, implement, and manage an SQF food safety and quality system.

**The GlobalGap Program** (formerly EuroGap) encourages commercially viable farm assurance schemes that promote sustainable agriculture and minimized agrochemical inputs. Also learn about United Fresh’s Harmonized Checklist for Produce (to be integrated into GlobalGap), the GRASP module (an ethical style audit), and the Primary Farm Assurance (PFA) standard (entry level approach to full farm certification).

### Understanding & Interpreting GlobalGAP (2-Day for full training or 1-day for overview)

The objective of this workshop is to present the structure and documentation for successful implementation of Version 4 GLOBALG.A.P Integrated Farm Assurance, including the Crops Base and Fruit and Vegetables scopes. The program is designed for personnel responsible for developing and implementing GlobalGAP, consultants, and those with an existing GlobalGAP system looking to update their knowledge and add value to their system.

**The BRC Global Standards** are a leading global product safety and quality certification program used by certificated suppliers in over 100 countries. The four industry-leading Technical Standards specify requirements to enable the production, packaging, storage and distribution of safe food and consumer products. Originally developed in response to the needs of UK members of the British Retail Consortium, the Standards have gained usage world-wide.

Introduction & How to interpret the Global Standard for Food Safety Issue 5 (2-Days) Begin the course with an hour's "Executive Insights to BRC" An experienced BRC trainer and consultant will explain why and how this is a practical system which can reduce risk and improve processes. Continue with the formal training - or not. He will then delve into "how to" develop and implement this system, the Standard and what you will need to do to prepare for your audit. For: Executives for 1 hour free - then for Production, Technical and Quality Managers, Consultants, BRC Auditors and anyone involved with implementation and auditing.

## Basic Food Safety Courses: HACCP, GMP, GAP

Building HACCP into your Food Safety Plan – IHA Accredited (2-day or a 1-day Short Course) HACCP (Hazard Analysis and Critical Control Points) is the foundation for your food safety management system. With the guidance of our experienced trainers you can learn to recognize and reduce potential hazards and develop a Food Safety Plan for your own facility.

Building HACCP-Based Food Safety into Your Produce Distribution Operations – IHA Accredited (2-day or a 1-day Short Course). Are you responsible for designing or implementing a growing/packing or fresh-cut food safety program? Gain inside knowledge based on SCS's 25 years of experience working with all aspects of the produce industry.

### GAP Training: Food Safety Begins on the Farm – 1 day

Our instructor will guide you through the process of identifying risks, developing solutions, implementing good agricultural practices and a farm food safety plan. We will help growers to evaluate many different parts of their operation including harvest sanitation, worker hygiene, wild animals, water use, farm biosecurity, and crisis management. You will also learn how to best document for audits and plan for GAPs implementation. This can be targeted for particular commodity operations and can be combined with the mock audit.

### GMP/GAP Mock Audit – partial day

Our instructor will lead a mock GMP/GAP audit in a classroom setting and at your location (farm or plant). This session includes a preliminary 1- 2 hour assessment meeting in order to identify specific issues to be addressed.

## Testing, Quality & Sensory Courses

### Produce Quality Management - for your QC program ..with an intro to SQF – 2 days

Learn the best tools and specifications including the Physics & Physiology of Fruit, Handling & Storage (tomato, cucs & melons, peppers, squash, table grapes, tropicals), sensory analysis demonstration, verifying through testing; documentation (quality SOPs) and specific tools of the trade. We will also review one of the GFSI benchmarked programs, SQF (Safe Quality Food), which includes "quality" at its Level 3 certification.

### Manage Flavor Excellence in Your Produce Department (Retailers) – ½ to full day

Our instructor will demonstrate how to evaluate your suppliers produce through an understanding of flavor management utilizing the latest discoveries in flavor research, chemical analysis and sensory evaluation. SCS performs informed sensory panels for a variety of producers, evaluated by chefs and professional tasters.

### Pesticide Residue Management- a Solution to the MRL Issue for Exports – 1 hour presentation

Before you plant, grow or ship, you can reduce the risk of your international shipment being rejected. Determine if your produce meets various countries' maximum residue levels (MRLs) and how to manage your pesticide use plan through the application of pesticide decline curves (degradation data).

### Fine Tuning & Improving Your Food Safety & Quality Program - 1 day

How can you improve your system + reduce risk? ...with quality management and verification. Manage your Quality Program by creating performance indicators, verify through testing (USDA grading standards & other quality factors such as sensory/flavor). Learn the best tools and methods to get objective numbers to manage your process including testing and lab options (inc. aseptic sampling), interpreting results, charting trends to avoid a crisis or to improve performance and compliance.

## Mini-Training/Presentations (add on to other trainings or do for your Association):

### Pesticide Residue Management- a Solution to the MRL Issue for Exports – 1 – 2 Hours

Before you plant, grow or ship, you can reduce the risk of your international shipment being rejected. Determine if your produce meets various countries' maximum residue levels (MRLs) and how to manage your pesticide use plan through the application of pesticide decline curves (degradation data).

Produce Sampling Procedures for Pathogenic Bacteria – 2 hours. Importers, learn how to sample lots for testing and verification of salmonella, E coli H7:0157, and pesticide residues. FDA is taking up to 19 days – SCS can provide results in 3. If the testing is negative, you can contact FDA with this information. If positive, collect additional samples to determine the source and be ready when the FDA comes back to you with their test results. Outline: Basics of Aseptic Sampling in a Warehouse, Determine correct Sample Size and Location, Preparing the Samples for shipment, Conducting a field investigation and sampling.

### Updates on the Food Modernization Act– 1- 2 hours

After more than a year of political flux, the FDA Food Safety Modernization Act, the most significant update to food safety law since 1938, was signed into law by President Obama in January. Learn more about the new legislation and what lies ahead from experts who can answer your questions. What responsibility does the industry have towards food safety? What has changed? How will your business respond?

### Executive Insights – The SQF (Safe Quality Food) Program – *this “intro to SQF” can be included with other courses* 1 – 2 Hours

What considerations should be taken when moving to a GFSI (Global Food Safety Initiative) food safety & quality program for your company? We will review some of the including documentation and facility requirements, audit options and costs. Learn how SQF implementation can help you reach more markets, create a single tool for managing ongoing improvement, reduce risks AND SAVE YOU MONEY.