

PREVENTIVE CONTROLS FOR HUMAN FOOD

Meet the FSMA Sanitary Transport Requirements with Alchemy

If you are a shipper, receiver, loader, or carrier, Alchemy provides the training content you need to meet the FSMA Sanitary Transport rule. Our courseware includes:

INTRODUCTION TO FSMA

The Food Safety Modernization Act marks the biggest change to food safety laws in over half a century. This course describes the history of FSMA, Preventive Controls, and the employee's role in compliance. This course introduces

- some of the powers that FSMA gives the FDA
- the primary requirements of the seven main FSMA rules
- FSMA recordkeeping requirements

OVERVIEW OF PREVENTIVE CONTROLS

Preventive Controls is a food safety system that identifies potential food safety hazards and works to reduce or eliminate them before they can contaminate food. This course discusses

- the purpose of preventive controls
- how prerequisite programs contribute to the success of preventive controls
- how hazards may be reduced or eliminated
- the types of records that are required
- how an individual can support their food safety system

MAINTAINING THE COLD CHAIN

Temperature control through the entire shipping process is vital to maintaining the quality and safety of refrigerated and frozen foods. This course explains

- bacteria growth factors
- the temperature danger zone
- risks resulting from temperature variance

UNDERSTANDING LISTERIA AND ITS DANGERS TO FOOD – PRODUCE

Listeria includes six types of bacteria found everywhere in nature. One type, Listeria Monocytogenes, can cause serious problems if it gets into food. This course explains

- basic properties of Listeria
- why Listeria poses a serious public health danger
- how Listeria spreads and forms biofilms or collects in growth niches
- how good hygiene helps prevent the spread of Listeria

OVERVIEW OF DANGEROUS E. COLI – PRODUCE

E. coli O157:H7 is a type of bacteria that causes foodborne illness worldwide. This course discusses

- where E. coli lives
- E. coli's dangers to public health
- how E. coli can enter a facility
- prevention of cross-contamination

INTRODUCTION TO FOOD ALLERGENS

Food processors may handle many different food products each day. Some foods can be dangerous if a person is allergic to an ingredient in the food. This course identifies

- the severity of allergic reactions to food
- the most common food allergens
- the importance of proper handling and labeling foods containing allergens
- recognizing cross-contamination risk factor

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PROPER HANDLING OF FOOD ALLERGENS

Food processors and transporters must work hard to prevent cross contact and contamination of food allergens. This course explains

- how cross contact can happen during receiving, storage, and processing. It also discusses
- how to prevent cross contact

GMPS: PERSONAL HYGIENE – DISTRIBUTION

Maintenance of personal hygiene both before and during work is critical to food safety. This course explains

- good personal hygiene practice prior to coming to work
- good personal hygiene practice while at work
- when and how hands should be washed

BASIC FOOD DEFENSE – DISTRIBUTION

Effective food defense is essential for preventing deliberate contamination and for ensuring the safety of your products. This course explains

- food defense both inside and outside a facility
- how to handle visitors and other personnel
- securing restricted areas and computer systems
- common signs of product tampering

BASIC FOOD DEFENSE – DRIVERS

Effective food defense measures are essential for keeping shipments safe while in transit. This course describes

- best practices for keeping transported raw materials and finished product safe from deliberate contamination

RECEIVING FOOD SAFETY SOPS – OVERVIEW

Receiving plays a vital role in guaranteeing incoming products meet the temperature standards for both food safety and quality, and that food has not been contaminated during the shipping process. This course describes

- trailer inspection tasks performed prior to unloading
- possible signs of temperature abuse
- the purpose of taking product temperatures during receiving
- potential cross-contamination hazards
- correct procedures for unloading

RECEIVING FOOD SAFETY SOPS – CAN INSPECTION

Damaged or improperly canned products can harbor dangerous bacteria and toxins. This course covers

- canned goods receiving procedures
- identification of can damage presenting potential food safety risks

FOOD SAFETY FOR SELECTORS – OVERVIEW

Even sealed food can become vulnerable if the packaging is damaged or otherwise compromised. This course covers

- common food contamination hazards
- how to minimize contamination risks during shipping and storage

FOOD SAFETY FOR SELECTORS – SAFE PALLET BUILDING PRACTICES

Incorrectly built mixed pallets are a cross-contamination risk. This course covers at

- the importance of vertical stacking order with certain kinds of foods, and
- situations where slip sheets or other impermeable dividers may be required
- how to minimize contamination risks during shipping

FOOD SAFETY SOPS – PRE-LOAD TEMPERATURE CHECKS

Temperature control prior to loading is vital to maintaining the quality and safety of refrigerated and frozen foods. This course explains

- purpose of taking product temperatures prior to loading

LOADING FOOD SAFETY SOPS – OVERVIEW

Correct loading procedures are critical to preventing contamination due to inadequate trailer condition, improperly built pallets, or improper temperature standards. This course explains

- pre-loading trailer inspection procedures
- the purpose of the trailer pre-chill step
- load inspection procedures
- proper load placement for good air circulation
- the concept of short cycling and how to prevent it

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PREVENTING FOOD CONTAMINATION – PRODUCE

Food contamination can come from ingredients, packaging, processing equipment, or even people. This course explains

- examples of the main types of food contamination
- biological cross-contamination of raw products before harvest
- practices that can help prevent biological contamination
- contamination risks due to pesticides, cleaners, allergens, and other chemicals

DRIVER FOOD SAFETY SOPS – TRAILER MAINTENANCE

Drivers have an important role to play in ensuring that the food they transport remains safe during its journey. This course covers

- good trailer maintenance practices

DRIVER FOOD SAFETY SOPS – PRE-CHILLING PROCEDURES

Drivers have an important role to play in ensuring the safety of the food they transport. This course covers

- pre-chilling procedures to follow prior to picking up a load

DRIVER FOOD SAFETY SOPS – MAINTAINING PROPER TEMPERATURE

Drivers are responsible for ensuring the safety of the food they transport. This course covers

- temperature monitoring procedures during transit
- what to do in case of a breakdown

DRIVER FOOD SAFETY SOPS – LTL DELIVERY STOPS

Drivers are responsible for ensuring the safety of the food they transport for the entire time it is on their truck. This course covers

- temperature control procedures when making less-than-load delivery stops

EMPLOYEE ILLNESS REPORTING

Food workers including receivers, loaders, and drivers have a responsibility to prevent the spread of foodborne illness. If a worker is sick with a potential foodborne illness, it is especially important to properly report the illness. This course explains

- situations in which a person can be exposed to a potentially foodborne illness
- when to report an illness
- requirements for returning to work

VISITOR PROCEDURES

Visitors to food shipping and transport facilities are required to follow all procedures and rules in place at a given location. This course discusses

- the types of requirements to expect when entering a food manufacturing or warehouse facility
- food safety and personal safety practices when inside a food production area
- the need for proper attire

EFFECTIVE RECORD KEEPING PRACTICES

Shippers and drivers are responsible for many types of records during transport of both ingredients and finished product. This course covers

- the importance of good documentation
- good record keeping practices
- making corrections to a form
- procedures for handling completed documents

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