

CLEANING AND DISINFECTION IN THE FOOD HANDLING ORGANIZATION

Food safety management systems often place HACCP at the centre of control for specific food hazards. This makes sense particularly where a specific hazard linked to adverse impacts for the consumer can be identified.

However, no matter how robust the HACCP system may be, it requires a sound program of basic controls that address general hazards, many of which may not be identified. These programs are described as Good Manufacturing Practices (GMP), Pre-requisite Programs (PRP) and Control Points (CP) to name a few.

Regardless of the term used they all represent the basic requirement for good practice to provide a safe environment for the manufacture of food.

Among the most important of these is the need to clean and disinfect your plant and equipment sufficient to produce food free of physical, allergenic, chemical and microbiological hazards.

Training of all operators and managers involved in plant cleaning is critically important. It helps develop and maintain a high level of consciousness and understanding of cleaning importance.

The training will be based on the Cleaning and Disinfection PRP requirements as per the ISO 22002-100:2025.



WHO SHOULD ATTEND THIS COURSE:

- Site Managers
- Cleaning supervisors / staff

MINIMUM ENTRY REQUIREMENTS:

- Fluency in English writing and reading skills

TUITION:

- Training material included (English)
- Certificate of attendance or competence (based on outcome of assessment) will be issued on successful completion of training

LEARNING OUTCOMES:

- Understand the principles and importance of cleaning and disinfection within a food safety management system.
- Develop and implement an effective cleaning and disinfection programme aligned with ISO 22002-100:2025.
- Verify and maintain cleaning effectiveness to ensure a hygienic production environment and prevent contamination.

COURSE CONTENT:

1. Sanitation controls
2. Elements of cleaning and disinfection
3. Establishing a cleaning and disinfection program
4. Cleaning and preventive controls
5. Waste control / management
6. Assessment / Test



THE COURSE WILL RUN OVER A PERIOD OF 1 DAY