



Become a Certified QA Supervisor

This class is for the beginner QA or QA that desires to brush up their skills in quality assurance. This class is taught by qualified QA personnel who have years of education and experience in this field.

At the end of this class the student will have successfully tested and become a certified QA Supervisor.

The following areas are covered:

- U.S. Federal Food and Drug Cosmetic Act of 1938, USDA-FDA-EPA Good Manufacturing Practices
- OSHA
- CFR Title 21, Part 110 as updated
- U.S. Military Sanitary Standards
- U.S. Federal Insecticide, Fungicide and Rodenticide Act
- National Organic Program, 7 CFR 205
- 2nd and 3rd Party Auditing and Inspection Standards
- Tested knowledge of:
 - Sanitation and Cleaning Procedures for Equipment (SSOP's)
 - Preventative Maintenance Programs
 - Facility design, serviceability and inspection
 - HACCP Program
 - Microbiological Testing Programs
 - Trace-Back Recall Programs
 - Integrated Pest Management (Pest Control Programs)
- Tested familiarization of:
 - Metal and Foreign Object Detection Programs
 - Individual and HACCP Training Programs

- Quality Manual and Finished and Raw Product Specification Programs (Documentation of Incoming Materials)
- Food Safety Committee and Self Inspection Programs
- Organization Food Safety Responsibilities and Job Descriptions
- Supplier Acceptance Programs (GMP's)
- Employee Hygiene Programs (Personnel Practices)
- Work-in-Progress, HOLD, Non-Conformance Programs and Process Deviation Programs
- Labeling and Packaging Requirements
- Visitor and Official Visitors Programs
- Customer Compliant Analysis Concepts
- Federal Defense Security Program (Bio-Terrorism Programs)
- Glass and Brittle Plastic Programs
- Shelf Life and other Sampling Program Concepts
- Operational Methods Containerization, holding materials, storage, FIFO, chemical control, R&D, cull lines, trash and waste management, material transfer, operational appearance, traffic ability, equipment serviceability, housekeeping, facilities such as hand washing, restroom and break room design, trash collection, delivery practices, temperature maintenance, to name a few.