



## **Specific Program Development Shorts Courses**

(Normally offered in packages on site at the request of organizations)

- Sanitation and Cleaning Procedures for Equipment (SSOP's)
- Preventative Maintenance Programs
- Metal and Foreign Object Detection Programs
- Microbiological Testing Programs
- Individual and HACCP Training Programs
- HACCP Program
- Quality Manual and Finished and Raw Product Specification Programs (Documentation of Incoming Materials)
- Integrated Pest Management (Pest Control Programs)
- Food Safety Committee and Self Inspection Programs
- Organization Food Safety Responsibilities and Job Descriptions
- Supplier Acceptance Programs
- Good Manufacturing Programs (GMP's)
- Employee Hygiene Programs (Personnel Practices)
- Trace-Back Recall Programs
- Work-in-Progress, HOLD, Non-Conformance Programs and Process Deviation Programs
- Labeling and Packaging Requirements
- Visitor and Official Visitor Programs
- Customer Compliant Analysis Program
- Federal Defense Security Program (Bio-Terrorism Program)
- Glass and Brittle Plastic Programs
- Shelf Life and other Sampling Programs
- Operational Methods Containerization, holding methods, 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.

- Facility design and serviceability
- Others as deemed necessary