



VIRTUAL INDUSTRIAL FOOD SAFETY: SANITATION OPERATOR TRAINING

**Three short days accommodate
every time zone.**

Following a standardized training program developed by the International Food Protection Training Institute (IFPTI).

Assure safe food production and compliancy to FSMA requirements by providing the necessary training on effective cleaning and sanitizing of food processing equipment and facilities to your Food Safety staff

The Deibel Laboratories/IFPTI Sanitation Operator Training course focuses on the fundamentals of cleaning and sanitizing equipment and facilities. The course was developed by IFPTI based on job task analyses conducted at national and international food manufacturing facilities with input from industry experts. **Deibel Laboratories is the exclusive provider of this certificate course.**

The course covers such topics as hygienic zoning, cleaning and sanitizing procedures in wet and dry facilities, cleaning for allergens, sanitation as a preventive control, and sanitation chemicals. Upon completion of the course, operators, supervisors and other stake holders will be armed with the knowledge and tools to conduct proper cleaning and sanitation practices in their own facilities.

PROGRAM OVERVIEW

This foundational program is intended for anyone involved in cleaning and sanitizing food manufacturing production lines, equipment, or facilities with a focus on the sanitation operator role. However, it is also an excellent overview or refresher for PCQIs, program managers/supervisors, or those auditing Food Safety Programs for compliance to the FDA Preventive Controls Rule.

The course follows a standardized curriculum developed by IFPTI. Upon completion of the course, and when a passing score on a post-course assessment is obtained, participants will receive certificates that affirm training was completed following the IFPTI standardized curriculum.

For more information on Sanitation Operator Training offered by Deibel Laboratories, including upcoming events, pricing, and course registration, please contact Sales at Sales@DeibelLabs.com (847-329-9900) or visit www.DeibelLabs.com.

The content in each Foundation module builds upon the previous module(s) to provide a comprehensive training program. The times are approximate and will be adjusted based on the needs of the class.

Eastern Standard	Central Standard	Pacific Standard
11:30am – 4:30pm 5:00pm on Day 3	10:30am – 3:30pm 4:00pm on Day 3	8:30am – 1:30pm 2:00pm on Day 3

Deibel Laboratories/IFPTI Sanitation Operator Training course AGENDA Day One - Virtual Course		
Time - PST	Time - EST	Topic
8:30 am	11:30 am	Welcome and Introductions Logistics: Breaks, lunches, distance learning rules of the road etc.
9:00 am	12:00 pm	Module 1: to Cleaning and Sanitizing – Mike Teasdale Introduction
9:30 am	12:30 pm	Module 2: Communication and Documentation – Mike Teasdale
10:00 am	1:00 pm	Morning Break
10:15 am	1:15 pm	Module 3: Hygienic Zoning – Laurie Post
11:15 am	2:15 pm	Module 4: Workplace Organization – Mike Teasdale
11:45 – 12:30 pm	2:45 – 3:30 pm	Break/Lunch
12:30 pm	3:30 pm	Module 5: Basic Food Safety Hazards – Kristen Hunt
1:15 – 1:30 pm	4:15 – 4:30 pm	Day 1 Wrap-up

Deibel Laboratories/IFPTI Sanitation Operator Training course
AGENDA
Day Two – Virtual Course

Time - PST	Time - EST	Topic
8:30 am	11:30 am	Good Morning Welcome – Day 1 Review Follow-up Questions
8:45 am	12:45 pm	Module 6: Harborages & Niches – Mike Teasdale
9:15 am	12:15 pm	Module 7: Allergens – Laurie Post
10:00 am	1:00 pm	Morning Break
10:15 am	1:15 pm	Module 8: Pest Control – Mike Teasdale
11:00 am	2:00 pm	Module 9: Standard Operating Procedures (SOPs)/Sanitation Standard Operating Procedures (SSOPs) – Kristen Hunt
11:45 – 12:30 pm	2:45 – 3:30 pm	Break/Lunch
12:30 pm	3:30 pm	Module 10: Cleaning Techniques – Mike Teasdale
1:15 – 1:30 pm	4:15 – 4:30 pm	Day 2 Wrap-up

Deibel Laboratories/IFPTI Sanitation Operator Training course
AGENDA
Day Three – Virtual Course

Time - PST	Time - EST	Topic
8:30 am	11:30 am	Good Morning Welcome – Day 2 Review Follow-up Questions
8:45 am	11:45 am	Module 11: Chemicals—Cleaning and Sanitizing – Kristen Hunt
9:15 am	12:15 pm	Module 12: Basic Food Manufacturing Mechanical – Mike Teasdale
10:00 am	1:00 pm	Morning Break
10:15 am	1:15 pm	Module 13: Inspection and Verification Techniques – Mike Teasdale
11:00 am	2:00 pm	Module 14: Sanitizing Techniques – Laurie Post
11:45 - 12:15 pm	2:45 - 3:15 pm	Foundation Post-Course Assessment
12:15 - 1:15 pm	3:15 - 4:15 pm	Break/Lunch
1:15 pm	4:15 pm	Review Test and Foundation Post-Course Discussion
2:00 pm	5:00 pm	Adjourn