

Swift MICRO LABORATORIES

Training

Programme Co-ordinator: **Lulanie Swanepoel**

Swift is accredited with FoodBev SETA: Accreditation number: 587/00077/0610

CLEANING AND DISINFECTION

THEORY AND PRACTICE

Course Overview

Cleaning and disinfecting processing equipment, food contact surfaces and environmental surfaces is a major control measure that prevents product contamination, particularly in ready-to-eat foods.

This course provides an understanding of the potential routes of product contamination within the food manufacturing environment and an insight into the research that underpins current hygiene practices. The course builds on selecting appropriate cleaning/ disinfection methods and chemicals, developing cleaning schedules and assessing the programme's efficacy (at providing sufficient training for delegates to design and manage effective sanitation programmes). The theory is also reinforced through practical exercises.

Course Objectives

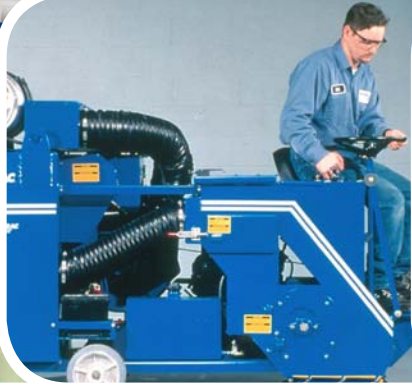
To equip those responsible with the knowledge and skills required to ensure successful cleaning and disinfection of food-processing environment as well as implement and design an effective sanitation programme. At the conclusion of the course, participants will be able to:

- Select and/or design a suitable cleaning and disinfection programme for the work environment
- Grasp the key aspects of the cleaning and disinfection programme
- Understand the sanitation programme's validation process
- Interact with suppliers to select appropriate compounds for their environment and products.



WEEKLY CLEANING SCHEDULE
PRODUCTION AREA
W/C: _____

ITEM/EQUIPMENT	M	T	W	T	F	S	S	S	PRODUCT
FLOORS	✓	✓	✓	✓	✓	✓	✓	✓	TIGER RED
WALLS	✓			✓			✓		ASCEPTOPOL
CEILING							✓		ASCEPTOPOL
GRILL & SHELVES							✓		ASCEPTOPOL
STOVE & SHELVES	✓	✓	✓	✓	✓	✓	✓	✓	ASCEPTOPOL
OVENS							✓		ASCEPTOPOL
TABLE		✓	✓	✓	✓	✓	✓	✓	ASCEPTOPOL
FRYER	✓	✓	✓	✓	✓	✓	✓	✓	ASCEPTOPOL/ DETOX
M/WAVE & SHELVES			✓			✓	✓	✓	ASCEPTOPOL/ DETOX
SINKS & SHELVES				✓		✓	✓	✓	ASCEPTOPOL



Entry Level Requirements

To ensure that this course is valuable to your company, delegates must be comfortable communicating in English and need suitable reading and writing skills.

A certificate of attendance will be issued once the course has been successfully completed.

Who Should Attend

- Technical and quality managers
- Hygiene managers
- Equipment or chemical suppliers to the food industry.

Duration: One day

Language: English



Course Outline

- Routes of contamination
- Hygienic design of cleaning equipment - practical session
- Cleaning/disinfecting chemicals
- Cleaning of open and closed systems - key aspects for consideration
- Sanitation manuals and cleaning schedules for different kinds of process equipment
- Validation of sanitation programme performance
- Legislation.



For Further Information

on our training courses, or to register for a course, please contact Swift Micro Laboratories' Marketing Department.

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