


Best Practice in Allergen Cleaning Validation

 **Delivery:** online live

 **Duration:** 4 hours

 **Cost:** £250 (+VAT)

Course overview

This half day online course, led by one of our expert consultants, will lay out the best practices that should be adopted when carrying out allergen cleaning validation.

Putting appropriate measures in place to manage and mitigate food allergen risks has never been more important, and cleaning is one of the key controls manufacturers employ to support this. During this course we will delve into each stage of the process, from planning to execution, to addressing some of the challenges that may appear along the way.

Highly interactive and incorporating group-based learning exercises, the course considers a range of different manufacturing environments, covering key aspects of sampling, testing considerations and guidance on choosing the best target for the clean.

Who should attend?

This course is ideal for anyone involved in designing or carrying out allergen cleaning validation studies, those that review supplier's cleaning validation or for anyone looking to refresh their knowledge.

Course programme

The course is a 4 hour online live course, tutor led and will cover:

- Setting the scene
- Planning the cleaning validation
- Performing the cleaning validation
- Interpretation next steps
- Verification and monitoring

Learning outcomes

The course is a highly interactive learning experience, by the end of which you will:

- Understand the key considerations for planning a successful cleaning validation study
- Know how to choose the best target for the cleaning
- Be aware of the most suitable testing methods to use and why
- Know how to interpret your results and decide on next steps
- Understand how to effectively verify the cleaning on an ongoing basis

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