



Cleaning and Sanitation

The Principles of Cleaning and Effective Application

A one day interactive course that introduces delegates to the principles of cleaning, explains some of the 'science' behind cleaning and provides delegates with the knowledge and skills to maximise the effectiveness of cleaning activities.

Cleaning is a vital pre-requisite as a part of the food safety management system and production of safe products.

Cleaning failures can be the cause of food contamination issues but the subject is not always well understood. The course provides delegates with a thorough understanding of the basics of cleaning and sanitation, how to clean well and safely with efficient use of resources.

The course is ideal for Production Managers and Supervisors, Hygiene Managers & Supervisors, Food Technologists, Technical Managers, Hygiene Team members and anyone with responsibility for cleaning tasks, managing cleaning schedules and those managing contract cleaning programmes.

At the end of the course, delegates will:

- Have a thorough understanding of the basics of cleaning and disinfection
- Appreciate the importance of effective cleaning
- Have an excellent understanding of the features of an effective cleaning programme
- How to use the knowledge gained in a practical way

Course Content:

- The nature of soil and biofilms
- The principles of cleaning
- How detergents, disinfectants and sanitisers work
- Commonly used chemical cleaning products and their characteristics, including health & safety considerations
- Potential issues associated with cleaning and their resolution
- Designing effective cleaning programmes
- Validation of cleaning
- On-going monitoring and control of cleaning

All our training courses are designed to feature the most effective methods of training and are participatory and interactive. All courses can be tailored to specifically meet the requirements of those attending, making the training event more relevant and effective for those involved. Our trainers have a wealth of practical experience in their respective fields.

For further information please contact Nikki Cooke