



## GMP Cleaning and Sanitation

### Purpose

Poor cleaning and sanitising practices or poor personal hygiene practices have been the cause of numerous foodborne outbreaks across the world. All Food Safety Quality Assurance Standards require rigorous cleaning and GMP procedures.

### Course outline

Course covers the following topics:

- Developing an effective cleaning program.
- Verification processes to ensure effectiveness and improvement of a program.

### Learning Outcomes

Upon successful completion of this course, participants should be able to:

- Understand the requirements to develop an effective cleaning and sanitation program.
- Describe food safety hazards associated with inadequate or inappropriate cleaning and sanitation
- Develop verification processes to ensure effectiveness and improvement of your cleaning and sanitation program

### Achievement

Upon successful completion of the course an online 'Certificate of Achievement' can be printed.

### Who should complete this course?

This course is designed for any person or persons responsible for the establishment and maintenance of the cleaning and GMP program as well as in house and contracted cleaning staff.

### Prerequisites

There are no prerequisites for this course.

### Online Computer Requirements

- Broadband internet connection ( recommended)
- 2GB of RAM; 1 Ghz or faster processor (2GHz recommended); Screen Resolution 1024 x 768
- Microsoft Windows 7 or higher or Mac OSX v 10.5 or higher.
- Browsers: IE 8 to 10, Chrome, Firefox, Safari
- Free software for download: Adobe Flash Player 10 or higher, Windows media player
- Note: that online courses are designed for desktops ,laptops and tablets but not compatible with ipad minis , phablets or iphones.