



2015 FOOD SAFETY TRAINING SCHEDULE

HACCP FOR FOOD PROCESSORS

This course is accredited by the International HACCP Alliance and focuses on providing easy to understand steps on implementing a Hazard Analysis Critical Control Point (HACCP) system. It's based on the Codex Alimentarius HACCP guidelines which forms the foundation for future GFSI approved schemes.

DATE	LOCATION	DATE	LOCATION
2/17 - 2/18	ORLANDO, FL	8/4 - 8/5	DES MOINES, IA
4/7 - 4/8	DALLAS, TX	9/15 - 9/16	DALLAS, TX
5/12 - 5/13	CHICAGO, IL	10/6 - 10/7	ORLANDO, FL
6/9 - 6/10	BALTIMORE, MD	12/8 - 12/9	ANAHEIM, CA

IMPLEMENTING SQF SYSTEMS

As a licensed SQF training center, Eurofins enables suppliers to gain further insight on the application of the SQF code within their own facility. This comprehensive course focuses on learning how to implement the Safe Quality Food (SQF) scheme.

DATE	LOCATION	DATE	LOCATION
2/19 - 2/20	ORLANDO, FL	8/6 - 8/7	DES MOINES, IA
4/9 - 4/10	DALLAS, TX	9/17 - 9/18	DALLAS, TX
5/14 - 5/15	CHICAGO, IL	10/8 - 10/9	ORLANDO, FL
6/11 - 6/12	BALTIMORE, MD	12/10 - 12/11	ANAHEIM, CA

FOOD SAFETY HAZARDS

This course reviews the microbiological ecology of a food manufacturing facility, introduction and description of microbial, chemical and physical food safety hazards. In addition, identifying how different environments and products can select for certain food safety hazards

DATE	LOCATION	DATE	LOCATION
3/18 - 3/19	DES MOINES, IA	9/29 - 9/30	LOUISVILLE, KY

ADVANCED SQF PRACTITIONER

This complete course focuses furthering knowledge of corrective action management, root cause analysis, improvements for internal audit programs, and development and implementation of key process indicators. Eurofins is one of the select training centers approved to offer this course.

DATE	LOCATION	DATE	LOCATION
3/11 - 3/12	ANAHEIM, CA	10/13 - 10/14	CHICAGO, IL

INTERNAL FOOD SAFETY AUDITOR

Internal audits are a requirement of all food safety certification schemes (SQF, BRC, FSSC 22000). This course teaches the fundamentals of quality auditing principles, the establishment of food safety and quality criteria, and how to develop and implement an effective internal audit program.

DATE	LOCATION	DATE	LOCATION
1/20 - 1/21	DALLAS, TX	7/14 - 7/15	ORLANDO, FL
4/30 - 5/1	KANSAS CITY, MO	11/4 - 11/5	MINNEAPOLIS, MN

FSSC 22000

Discuss scheme requirements for FSSC 22000, understand the requirements of ISO 22000, Food Safety Management System, and discuss and explore implementation of ISO 22002, the prerequisite programs for food manufacturers.

DATE	LOCATION	DATE	LOCATION
6/23 - 6/24	MINNEAPOLIS, MN	10/21 - 10/22	KANSAS CITY, MO

ENVIRONMENTAL MONITORING FOR FOOD MANUFACTURING PLANTS

Covers microbiological hazards, allergens and allergen validation. Including Listeria and Salmonella mapping and sampling selection.

DATE	LOCATION	DATE	LOCATION
5/19 - 5/20	LOUISVILLE, KY	8/19 - 8/20	CHICAGO, IL

GOOD LABORATORY PRACTICES WITHIN FOOD PLANT LABORATORIES

Teaching the principles to ISO17025. Good laboratory practices for microbiological and chemical analysis within a food manufacturing environment.

DATE	LOCATION
11/17 - 11/18	BALTIMORE, MD