

**APPENDIX III: Sanitation Control Procedures Course  
(6.5 Contact Hours with SHA SCP Training Manual)**

**I-3. Course Chapters – 3 Parts:**

1. Sanitation monitoring, corrections and records;
2. Background information on sanitation; and
3. Sanitation Control Guides (examples)  
(proceed through Chapters with emphasis on ‘how to’ monitor and record SCPs)

**I-4. Basic SCP Course**

30 min.	Registration and Welcome
60 min	Introduction with reference to additional requirements introduced through the new regulations for GMPs 117 that replace the prior version of GMPs 110
30 min	*Safety of Water
90 min	*Condition and Cleanliness of Food Contact Surfaces (two parts)
30 min	*Prevention of Cross-Contamination
30 min	Maintenance of Hand Washing, Hand Sanitizing and Toilet Facilities
30 min	*Protection of Food from Adulterants and Proper Labeling, Storage and Use of Toxic Compounds
30 min	Control of Employee Health Conditions
30 min	Exclusion of Pests
30 min	Example of SSOP Plan and Sanitation Control Procedures
	Adjourn

\* Discuss related concerns and controls for cross-contact with potential food allergens