

Appendix I: Sanitation Control Procedures (SCP) Virtual Training Course

(6.5 Hours with SHA SCP Training Manual)

Agenda

(30 minutes) Introduction to zoom (or virtual learning platform of choice) and troubleshooting - REQUIRED for those not familiar with virtual learning

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)

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

BREAK – ROLL CALL

90 min *Condition and Cleanliness of Food Contact Surfaces (two parts)

30 min *Prevention of Cross-Contamination

BREAK – LUNCH – THEN ROLL CALL UPON RETURN

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

BREAK – ROLL CALL

30 min Exclusion of Pests

30 min Example of SSOP Plan and Sanitation Control Procedures

Adjourn/Wrap up/Q&A -

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Ex: Knowledge assessment (KA) Questions:

1. SCP records shall be retained for at least _____ for refrigerated products
 - a. 1 year
 - b. 2 years
 - c. 5 years
 - d. 10 years

2. The regulation requires records for monitoring and corrections for _____ Key SCP Conditions ?
 - a. 10
 - b. 6
 - c. 8
 - d. 5

3. Which of these is not one of the eight common food allergens?
 - a. Milk
 - b. Fish
 - c. Wheat
 - d. Sesame

4. The regulation requires a written SSOP plan
 - a. True
 - b. False