



Food Safety Training

Professionally designed training for your organization.
Increase safety, knowledge and competence.

Contact us today
info@invenimus.net
+1-301-535-2234 | Washington DC



Training isn't the real goal; **safety and performance is**

Before anyone steps onto the floor, they need a strong foundation in the basics that prevent most issues. It's not enough to say training was completed. You need proof that your team understands it and uses it every day. That's exactly what our training program is built to deliver.

Structured by role and based on real risks inside your facility, your team sees situations they recognize making it easier to apply to their every-day work. We offer **practical training that focuses on what actually causes problems.**

The training covers 11 key aspects of food safety in individual modules so learning can be as flexible or as fast as needed.



Why Food Safety Rules Exist

- Unsafe Food Is Bigger Than People Think
- Real Incidents and Recalls: What Goes Wrong
- Business Impact and Your Role: How Small Actions Protect People and Jobs
- Better to prevent an incident than report one

Core Foundations Every Employee Must Know

- What Food Safety Means on the Floor
- Hazards in Plain Language
- How Contamination Happens: People, Product, Place, Process
- Prevention Mindset: Stop, Hold, Escalate

Personal Hygiene and Staff Practices

- Hand Hygiene: When, How and Trigger Moments
- Gloves: Useful Barrier, False Confidence
- Illness Reporting and Fit-for-Work
- PPE, Jewelry: Small Things Cause Big Problems
- Movement Hygiene: Re-Entry Rules, Traffic Flow, Don't Carry Risk
- Hygiene + Culture: Speak Up Early, Prevent Incidents

Operational Hygiene and Contamination Control

- Cleaning vs Sanitizing
- Pre-Op and Start-Up Discipline
- Tools, Utensils, and Handling Discipline
- Zoning and Segregation
- Housekeeping, Waste and Drains: Keeping Contamination From Becoming Mobile
- Pest Awareness: Rules and Why It Matters
- Stop and Escalate: Operational Hygiene Triggers Everyone Must Know

Time/Temperature and Process Discipline

- Why Time and Temperature Matter
- Cold Chain and Holding
- Process Discipline
- Downtime, Breaks and Workarounds
- Hold and Release Mindset

Allergens

- Why Allergens are Different
- Cross-Contact vs Cross-Contamination
- Changeovers and Line Clearance
- Rework: Useful Material, High Risk if Mismanaged
- Wrong Label / Wrong Pack Prevention

Packaging, Labeling and Traceability Awareness

- Protect the Product, Protect the Consumer
- Label Accuracy
- Coding and Lot Identification
- Documentation Discipline
- Holds, Quarantine and Traceability

Chemical Hazards

- What They Are and Why They Matter
- The Label Rule: "If It Isn't Labeled, It Doesn't Exist"
- Storage and Segregation
- Cleaning Chemical Misuse
- Maintenance Chemicals and Lubricants
- Stop and Escalate: The Chemical Hazard Triggers Everyone Must Know

Foreign Material and Physical Hazards

- Physical Hazards
- Glass and Brittle Plastic
- Tool Control and Equipment Conditions
- Detection and Inspection
- Stop and Escalate: The Physical Hazard Triggers Everyone Must Know

Food Defense and Food Fraud Awareness

- Food Safety vs Food Defense vs Food Fraud
- Signals to Watch For
- Report, Don't Investigate
- Defense and Fraud Awareness Triggers

Complaints, Deviations, CAPA and Reporting Culture

- Why Complaints and Deviations Matter
- Near Misses Are Learning Opportunities
- CAPA in Plain Language
- Reporting Culture and Documentation Integrity: "Tell the Truth, Early"
- Stop and Escalate: Complaints, Deviations and CAPA Triggers



in•ve•ni•mus [Latin] v. We learn. We discover.

Invenimus encapsulates our purpose. We are building a networked community of lifelong learners in Food, Consumer Products and Chemical Safety Compliance, sharing and networking with each other.

All Invenimus instructors have extensive industry experience and are chosen for their combination of expertise and didactic skills. We are deeply committed to protecting the safety of consumers by teaching and ensuring better compliance.



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