



FOOD SAFETY: CLEANING AND SANITISING



Course Information

Course Name	Food Safety: Cleaning and Sanitising
Course Designer	World Wide Industrial and Systems Engineers
Course Category	Hazard Communication
Course Duration	10 minutes

Course Overview

You know how important cleaning and sanitizing are when you're dealing with food. If you, your equipment or utensils, or the environment you're working in aren't clean and sanitary, the food you handle risks becoming contaminated, potentially harming customers by causing foodborne illness or allergic reactions. In this self-directed course, you'll learn about the cleaning and sanitizing process in workplaces where food is handled, through concise content and beautiful illustrations. The course culminates in a 10-question final assessment.

Food Safety: Cleaning and Sanitising

Who should attend?	• Food Safety Team Leader • Food Safety Team • Employees
Course Objectives	In this course you will: • recall the general steps involved with cleaning and sanitizing in a workplace where food is handled • recognise the situations in which food contact surfaces need to be cleaned • select the right tools and materials depending on the cleaning situation
Benefits	• Healthy office environment • Reduces stress. • Reduces the pests in the office • Reduces diseases • Reduces Risk

Course Content

Course Modules	1. Cleaning vs. Sanitising 2. What to Clean and When 3. The cleaning and sanitising process
Certification	• Certificate of competence. • Certificate of attendance
Assessments	• If applicable, an assessment at the end of the course will be required. • A minimum of 60% is to be achieved to attain a competence certificate. • If you achieve lower than 60% but get between 40 – 59% a second attempt will become available. • If you get lower than 40% and fail the second attempt, you will need to re-purchase the course. • If applicable an attendance certificate will be awarded to you.

About WWiSE

Who are we?

World Wide Industrial & Systems Engineers (WWiSE) is an ISO consultancy, training, business solutions and systems implementation firm based in Southern Africa that provides clients with effective business processes and Safety, Health, Environmental, Risk and Quality (SHERQ) management solutions in preparation for ISO compliance. The solutions we provide and implement allow our clients to compete favourably in modern competitive business environments, locally and internationally. We also strive to be the leading training providers in SHERQ, ISO, Engineering, Finance, Business and Project Management.

What do we do?

Our services are aimed at the improvement of quality, efficiency, knowledge and competitiveness of client companies. The service range includes:

- ISO and SHERQ Systems implementation services whereby we assist client companies in meeting the requirements of ISO 9001, 14001, 22000, 31000, 27001, 20000-1, 50001 and ISO 45001 standards.
- Integrated Management Systems development whereby we integrate several business systems and quality management solutions into a single management system to comply with various quality and safety standards.
- Training of all employees (Shop Floor to Executive Management) in the fields of SHERQ, Engineering, Finance, Business and Project Management to meet the job responsibilities and expertise requirements of International Standards.
- ISO and Legal auditing which includes gap analysis audits, product, process, procedural, and systems auditing by our registered SAATCA auditors.
- Customised web-based solutions integrating current systems to be in line with ISO requirements

We are a Level 1 BBBEE Contributor that specializes in systems development, consultancy, training and auditing.