

SCS Food Safety Courses

Suggested Trainings for Your Operation

SCS is a trusted leader in third-party environmental, sustainability, food safety, and quality certifications for more than 30 years. Training delivery options include: public, live webinars, on-site at your facility and self-paced online.

SCS instructors are highly qualified and experienced, both academically and professionally. They consistently receive excellent ratings and reviews from SCS clients.

Use the table below to determine which courses apply to your business and certification needs.

Operation Type	Covered Activities	Likely Regulatory Requirements	Suggested Training
Primary Production of Fruits & Vegetables	Growing, harvesting, packing, holding, distribution	<ul style="list-style-type: none"> ▪ FSMA Produce Safety Rule ▪ FDA FD&C Act 	FSMA PSA Grower Training*
			HACCP for Ag Operations* or Produce Operations
			GMPs & Pre-requisites*
			Validation & Verification - Advanced HACCP*
			Applicable GFSI scheme (GLOBALG.A.P. , SQE)
			FSMA Foreign Supplier Verification (FSVP) if importing food
			Warehousing, Sanitary Transport and Intentional Adulteration*
			Crisis management/Product Recall*
			Internal Auditing or Internal Audit/Inspect GGAP
Packing of fresh fruits & vegetables subject to Produce Safety Rule	Packing, holding, distribution	<ul style="list-style-type: none"> ▪ FSMA Produce Safety Rule ▪ FDA FD&C Act ▪ FSMA FSVP 	GMPs & Pre-requisites*
			FSMA PSA Grower Training*
			HACCP for Produce Operations
			HACCP for Ag Operations* + online
			Validation & Verification - Advanced HACCP*
			Applicable GFSI scheme (GLOBALG.A.P. + online), SQE
			FSMA Foreign Supplier Verification (FSVP) if importing food, ingredients or food contact packaging materials/equipment
			Internal Auditing or Internal Audit/Inspect GGAP
Manufacturer/Processor of Meat & Poultry products	Processing, packing, holding, distribution	<ul style="list-style-type: none"> ▪ USDA HACCP Rule ▪ FSMA Sanitary Transport Rule (unless fully enclosed & not refrigerated) 	GMPs & Pre-requisites
			HACCP for Processors + online
			Validation & Verification - Advanced HACCP*
			Warehousing, Sanitary Transport and Intentional Adulteration*
			Crisis management/Product Recall*
			Applicable GFSI scheme (SQE , or BRC , etc.)
			Internal Audit

Operation Type	Covered Activities	Likely Regulatory Requirements	Suggested Training
Manufacturer/Processor of all other foods	Processing, packing, holding, distribution	<ul style="list-style-type: none"> ▪ FDA FD&C Act ▪ Bioterrorism Act of 2002 ▪ GMPs – PCHF Subpart B ▪ FSMA PCHF Subpart C ▪ FSMA Sanitary Transport Rule ▪ FSMA FSVP Rule ▪ FSMA Intentional Adulteration Rule 	<ul style="list-style-type: none"> GMPs & Pre-requisites* HACCP for Processing or Produce Operations FSMA Preventive Controls for Human Food (PCQI) Validation & Verification - Advanced HACCP* Applicable GFSI scheme (SQE, or BRC, etc.) Warehousing, Sanitary Transport and Intentional Adulteration* Crisis management/product recall* FSMA Foreign Supplier Verification (FSVP) if importing food, ingredients or food contact packaging materials/ equipment Internal Audit
Warehouse & Distribution	Holding, distribution	<ul style="list-style-type: none"> ▪ FDA FD&C Act ▪ Bioterrorism Act of 2002 ▪ GMPs – PCHF Subpart B ▪ FSMA PCHF Subpart D ▪ FSMA Sanitary Transport Rule ▪ FSMA FSVP Rule (if any imports) ▪ FSMA Intentional Adulteration Rule 	<ul style="list-style-type: none"> GMPs & Pre-requisites* Warehousing, Sanitary Transport and Intentional Adulteration* FSMA Preventive Controls for Human Food (PCQI) HACCP for Produce Operations Validation & Verification - Advanced HACCP* Applicable GFSI scheme (SQE, or BRC, etc.) Crisis management/product recall* FSMA Foreign Supplier Verification (FSVP) if importing food, ingredients or food contact packaging materials/ equipment Internal Audit
Ingredient manufacturer	Processing, packing, holding, distribution	<ul style="list-style-type: none"> ▪ FDA FD&C Act ▪ Bioterrorism Act of 2002 ▪ GMPs – PCHF Subpart B ▪ FSMA PCHF Subpart C ▪ FSMA Sanitary Transport Rule ▪ FSMA FSVP Rule ▪ FSMA Intentional Adulteration Rule 	<ul style="list-style-type: none"> GMPs & Pre-requisites* FSMA Preventive Controls for Human Food (PCQI) HACCP for Processing Validation & Verification - Advanced HACCP* Applicable GFSI scheme (SQE, or BRC, etc.) Warehousing, Sanitary Transport and Intentional Adulteration* Crisis management/product recall* FSMA Foreign Supplier Verification (FSVP) if importing ingredients or food contact packaging materials/ equipment Internal Audit

Operation Type	Covered Activities	Likely Regulatory Requirements	Suggested Training
Importers	Holding, distribution of imports into U.S.	<ul style="list-style-type: none"> ▪ FDA FD&C Act ▪ Bioterrorism Act of 2002 ▪ FSMA Sanitary Transport Rule ▪ FSMA FSVP Rule (if any imports) 	GMPs & Pre-requisites*
			Warehousing, Sanitary Transport and Intentional Adulteration*
			FSMA PSA Grower Trainings*
			HACCP for Produce Operations
			Validation & Verification - Advanced HACCP*
			Applicable GFSI scheme (SQE , or BRC , etc.)
			Crisis management/product recall*
			FSMA Foreign Supplier Verification (FSVP) if importing food, ingredients or food contact packaging materials/ equipment
Internal Audit			
Transporters	Holding & distribution	<ul style="list-style-type: none"> ▪ FDA FD&C Act ▪ Bioterrorism Act of 2002 ▪ GMPs – PCHF Subpart B ▪ FSMA Sanitary Transport Rule ▪ FSMA FSVP Rule (if importer of record) 	GMPs & Pre-requisites*
			Validation & Verification - Advanced HACCP*
			Applicable GFSI scheme (SQE , BRC , etc.)
			Warehousing, Sanitary Transport and Intentional Adulteration*
			Crisis management/product recall*
			FSMA Foreign Supplier Verification (FSVP) if importing ingredients or food contact packaging materials/ equipment
			Internal Audit

*Offered upon request

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Included in all courses: Professional instructors, training materials, exams if applicable, and Certificates of Completion. Instructor led public courses also include refreshments and lunch. Discounts are available for Early Bird, multiple courses and attendees.

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