



Warehousing & Distribution Training Objective: To understand the foundation and requirements of a food safety plan for warehousing and distribution operations, as well as how to analyze and build a plan based on risk analysis. To help employees become more comfortable and better organized to perform their responsibilities, document and verify results, and to prepare for inspections/audits.

Agenda Sanitary Warehousing & Distribution

Section 1 - History & Impact of Food Safety

Section 2 – Hazards – Chemical, Physical, Biological

Section 3 – Good Manufacturing Practices (GMPs)

Section 4 – Additional Prerequisite Programs (PRPs)

Section 5 – Bioterrorism Act of 2002

Section 6 – Food Safety Modernization Act (FSMA) Overview

Sanitary Food Transportation Act

Preventive Controls for Human Food

Section 7 – Introduction to HACCP

Section 8 – Storage & Transportation Best Practices Recap

(Agenda may change slightly at discretion of instructor)

SCS Global Services is a trusted leader in third-party environmental, sustainability and food quality certification, auditing, training, testing and standards development. We have been supporting food and agricultural clients for over 30 years, and are here to help!



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