

GOOD MANUFACTURING PRACTICES (cGMP)



Following Current Good Manufacturing Practices (cGMPs) supports the safe manufacturing of food. Current GMPs (cGMPs) provide the conditions for the safe production of high quality food by providing basic norms in sanitation, environment and production. This cGMPs course will review and explain this regulation (21 CFR 117) and cover the following: Personnel, facility and grounds, plant equipment, sanitary operations, facility sanitation, and production and process controls during the production of food, as well as warehouse and distribution. The course will also provide examples and strategies for compliance with 21 CFR 117.

This class is interactive as well as discussion orientated. It is designed to be fully customizable to your employee training needs and we are able to conduct this training at your site or ours.



Brief Class Outline

- Identify hazards and evaluate risks during food processing
- Define CGMPs and explain how they are part of a Food Safety Plan
- Recognize the importance of documenting CGMPs
- Know how to follow other programs (SOPs) to document and support CGMPs
- Understand the importance of CGMPs and product traceability
- Define and describe HACCP and explain why CGMPs are part of a Pre-requisite program

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