

# FOODSAFE CONVEYANCE WORKSHOP

Every worker in the food industry has a role to play in producing safe, high quality food, efficiently and profitably. Conveyors, connecting all critical processing steps, are key when it comes to safe automation of food production.

The FoodSafe Conveyance Workshop uniquely pulls together a food safety mindset with maintenance and engineering efforts.

Taught by Food Safety Specialists and Engineers, this workshop covers all critical elements in the conveyor life cycle, including optimal conveyor design, installation and production start-up, effective hygiene and sanitation, and developing a conveyor preventive maintenance program.

Delivered at your facility, the 1½ day FoodSafe Conveyance Workshop is the first of its kind to align multi-disciplinary, key personnel on linkage between conveyor performance and food safety. Successful completion is recognized with a certificate.

## TARGET AUDIENCE

A cross-functional group of your company's leaders in Maintenance, Engineering, Operations, Quality, and Sanitation.

Taught by a trainer team of a CFS Food Safety Specialist and an Intralox Application Engineer, their combined expertise is transferred to your team.

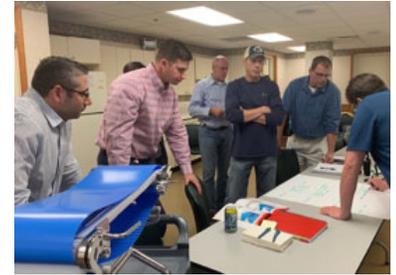
## LEARNING OBJECTIVES

- Manage conveyor lifecycle, from concept to end-of-life, through a food safety lens by creating awareness of key factors impacting product quality and plant productivity
- Build team understanding of prevention strategies in conveyor design and maintenance
- “Connect dots” to reinforce linkage between conveyor performance and food safety
- Recognize key aspects affecting conveyor performance and life
- Minimize conveyor-related food safety risk
- Stronger and measurable maintenance, sanitation, and pathogen control programs and execution
- Drive operational excellence by aligning multi-disciplinary personnel in support of a food safe culture
- Recognize that every team member has unique strengths to help build a richer food safety culture

## WORKSHOP TOPICS

The agenda covers practical how-to's on managing conveyor lifecycles: from design and concept, through start-up, (preventive) maintenance, sanitation, to hazard control.

It is delivered in an interactive setting, through a combination of classroom and hands-on learning.



## WHEN AND WHERE?

FoodSafe Conveyance Workshops take place at your facility. Prior to the workshop, the Intralox Engineer and CFS Food Safety Specialist will walk your production lines. Real examples from your facility are incorporated into the training materials to build awareness and drive company-wide improvements while creating a passion for food safety.

Dates for a workshop at your facility will be agreed upon in close collaboration with you.

“ The way the Intralox and CFS Team explained that food safety is a team effort was an important message for our techs and sanitors to hear. I am encouraged that our maintenance and sanitation teams will be collaborating on conveyor projects going forward. ”

Assistant Maintenance Manager

## REGISTRATION AND COST

A 1½ day FoodSafe Conveyance Workshop costs USD 10,600 / EUR 10,600 / AUD 13,750 (plus expenses), or RMB 150,000 (incl. expenses). This includes classroom and workshop set up, handouts of training materials, and certification.

The workshop is hands-on and therefore highly effective. Participation is limited at max 12-18 so we can guarantee each student receives an optimal learning experience.

For more information and to understand possible dates for your FoodSafe Conveyance Workshop contact us at [training@cf-san.com](mailto:training@cf-san.com).

“ Learning about hygienic design and refurbishment of conveyors will make the future better for our maintenance department and company as a whole. ”

Maintenance Technician



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