

# NAVIGATE

FOOD SAFETY SOLUTIONS

## **Everyday Food Safety**

Building a Food Safety Culture –  
Everyone, Everywhere, Every Day.

# Table of Contents

Overview	3
Product Description	3
Best Everyday Practices to Learn and Incorporate:	4
Who's This Training for?	4
How Will This Training Benefit Me?	5
As a result of this course, you'll be able to:	5
What's included?	6
What People Are Saying About This Training	6

## Overview

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Course Type	Duration	Delivery	Price
Online Self-paced	35 Minutes video content	5 Lessons focused on building skills	\$97 USD per person*

\* Group rates available. Contact us via email at [info@navigatefoodsafety.com](mailto:info@navigatefoodsafety.com).

## Product Description

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It is every leader's job to:

- ✱ know their area is fit to produce food,
- ✱ make sure their paperwork is up to snuff,
- ✱ know their team is on the ball,
- ✱ hold their team accountable, and
- ✱ prioritize actions when situations arise.

In this online training, you will learn **foundation skills** for **leading food safety** on the floor **every day**.

The information is **straightforward**, **useful** and **practical**, so you and your team are **set up for success**.

Through video lessons, short exercises and practical tools, you will learn how to divide the work so **everyone can play a part** in keeping food safe.

Start **harnessing the power** of your whole team.

**ENGAGE YOUR TEAM!**

## Best Everyday Practices to Learn and Incorporate:

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- ✱ **Eyes wide open:** What to look for in the plant every day
- ✱ **Verifying records:** The common patterns to look for when reviewing records
- ✱ **Talking to people:** How to get the most out of interviews
- ✱ **Rating:** How to rate issues you find
- ✱ **Prioritizing:** How to respond to your findings based on their rating

## Who's This Training for?

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- ✱ Managers,
- ✱ Supervisors,
- ✱ Keen Operators.

## How Will This Training Benefit Me?

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Do you sometimes feel the responsibility for food safety falls too much on the quality team? This results in a lack of clarity about responsibilities for food safety in the plant. The other departments are waiting for instructions from the quality department, even though they should know what to do.

This course presents simple actions to integrate into the daily routine of each team. Everyone will have clear responsibilities that fit naturally into their workload. The tasks are simple and easy to perform. The result: the workload will be well-distributed, all departments will be involved, and you will have even more confidence in your programs.

## As a result of this course, you'll be able to:

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- ✱ Recognize issues on the floor with a clear understanding of what to look for
- ✱ Assess gaps in records and document issues quickly and regularly
- ✱ Assess gaps in skills and behaviour through good interviews
- ✱ Define and rate the results of your findings
- ✱ Prioritize the work and plan the activities to improve day-to-day practices

## What's included?

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- ✱ 8 videos ~ 35 minutes lesson time
- ✱ Practical exercises to take learnings to the plant
- ✱ Final assessment
- ✱ Training certificate

Get a feel for the Training. Watch the Training Demo [here](#).

## What People Are Saying About This Training

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"The training was good, I will use this in my day-to-day routine to help me identify problems/issues in the plant."

~ Brian, Production Team Leader

"We need good training at the operator level. Operators want to feel good about their work and feel proud of the job they are doing. This training gives them simple, tactical things they can do every day to maintain food safety and quality in the plant."

~ Carla, Food Safety and Quality Leader

"Training is clear, easy to understand for any position you have."

~ Laurent, Maintenance Manager

"Great training, easy to follow, very well related with real plant issues. It shows how to identify and solve issues, step by step."

~ Nela, Quality Manager

"This training is concise and easy to digest. The trainer goes through examples that anyone can definitely correlate. I'm a visual person and found the images utilized really useful."

~ Tania, Quality Manager

"The training provides a unique perspective on how to conduct inspections and audits... through applications of proven and practical techniques that are reproducible. Whether you are new to auditing or a seasoned campaigner there is something to learn for everyone."

~ Anthony, Technical Director at EyeOnRisk