



Protecting Life.
Together.



Hygiene Academy Remote Learning

Same Challenges, New Environment.

The food, beverage and life science industries depend on a knowledgeable, well-trained workforce. According to a survey published in the Economist, 50% of food and beverage processors identify skilled labor as their number one challenge.

This challenge is further pronounced when employee health and safety is at the forefront of manufacturers' concerns. Many manufacturers are being forced to rethink their approach to training; restricting plant access to non-essential and external entities limits the number of potential contamination and exposure events. The development of plant specific, high-quality training is resource intensive and, for many operations, comes with prohibitive economic hurdles.

How Diversey Can Help

With these challenges in mind, Diversey has created Hygiene Academy Remote Learning. As part of Diversey's Hygiene Academy platform, the instructor led Remote Learning modules utilize an e-learning environment to provide live, personalized training to manufacturing professionals. Diversey's Hygiene Academy Platform consists of three tiers:



Tier 1: Fully virtual, instructor-led, interactive training

Integrate Diversey's global knowledge into your operation. Facilities can now select Remote Learning modules from an extensive catalog of prepared topics, with the option to fully customize any aspect of the training materials. Custom Remote Learning modules can incorporate customer's pre-written sSOP's and address plant specific objectives or areas of concern.



Tier 2: Supplemental training through Hygiene Academy's Learning Management System

Diversey's team of subject matter experts have developed a range of supporting coursework, available through the Hygiene Academy LMS. Materials are available in multiple languages and have been accredited by the Continuous Professional Development (CPD) Certification Service as "conforming to the continuing professional development principles." Courses include videos, ancillary reading, and quizzes to enhance employee comprehension.



Tier 3: Hygiene Academy, the ultimate learning repository

The Hygiene Academy LMS supports customized learning paths specific to operation, employee, or organizational need. Create personalized curriculums by selecting supplemental learning modules that provide a foundation for additional instructor-led training. Whether pre-built or fully custom, Remote Learning modules can be fully integrated within your training program. Actively manage enrollment, course selection, and monitor employee progress with the Hygiene Academy LMS.

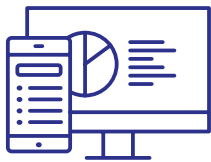
Expert Led. Fully Remote. Ready To Customize

Diversey's team of sector specialists, microbiologists, and subject matter experts will partner with you in tailoring training to fit the exact needs of your operation.

Presentations can include plant specific pictures, experts identifying good vs bad practices and assistance in developing operation specific GMPs for specific areas of concern.

Diversey's staff of engineers and equipment professionals can also conduct industry specific training for safe and efficient cleaning and sanitizing using proven practices.

Chemical Safety Training is a prerequisite Hygiene Academy course applying to all Remote Learning modules.



Diversey's Remote Learning modules draw from a library of pre-built presentations that can be adapted to fit your plant's specific concerns. Our catalog of presentation topics available for full customization include:

Basic GMP's

Good Manufacturing Practices (cGMP) (21 CFR Part 110) are the building blocks of every basic food safety plan in the industry. CGMP specifies requirements for food industry personnel – plants and grounds, sanitary facilities, equipment and utensils, hygiene, etc. GMPs relate directly to HACCP programs, and serve as building blocks for GFSI-recognized food safety and quality standards. In this course, these GMP's will be discussed with a Food Industry Specialist, who can give best practices and recommendations on how to make GMPs the foundation of your plant's food safety program.

Suggested Hygiene Academy course prerequisite:

- GMPs & Personnel Hygiene for Food

Kaizen - Continuous Plant Improvement

Kaizen translates literally to "good change." In this course, a Food Industry Sector specialist will introduce this continuous improvement process to you. Participants will be presented with an overview how Kaizen will help drive consistency and efficiency with a focus on food industry sanitation shifts.

Suggested Hygiene Academy course prerequisites:

- Open Plant Cleaning I & II
- Hygienic Design Foundation
- GMPs & Personnel Hygiene for Food

Hygienic Design

Hygienic design in the food and beverage industries is an important facet in controlling the microbiological safety and quality of production. Hygiene design helps to prevent products from having undesirably high microbial counts that may lead to food spoilage or consumer illness through pathogens or toxins, prevention of chemical residues of food contact surfaces, or from contamination from other non-food substances. In this course, a Food Industry Specialist will discuss the principles of hygienic design and how to apply it to your plants equipment and environmental areas.

Suggested Hygiene Academy course prerequisites:

- Hygienic Design Foundation
- Open Plant Cleaning I & II or Principles of Hygiene & Sanitation I & II

Principles of OPC Cleaning

Open Plant Cleaning (OPC) is a resource-intensive process. Choosing the correct method of cleaning, optimizing the associated cleaning cycle, and choosing the correct cleaner provides the opportunity to provide a cleaned surface with minimal expense of resources and impact on the surfaces being cleaned. The Open Plant Cleaning (OPC) Concepts and Application course aims to equip learners with the knowledge they need to optimize OPC processes and achieve efficient cleaning.

Suggested Hygiene Academy course prerequisites:

- Hygienic Design Foundation
- Open Plant Cleaning I & II or Principles of Hygiene & Sanitation I & II

Environmental Zoning

Hygienic Zoning in a plant is put in place to identify potential risks or hazards that may impact the product. Determining areas of low and high risk can help to mitigate the movement of hazards within the plant through a risk assessment. In this course, a Food Industry Specialist will discuss the concept of zoning and how to apply to equipment and or environmental areas and risk assessments.

Suggested Hygiene Academy course prerequisites:

- GMPs & Personnel Hygiene for Food
- Principles of Hygiene & Sanitation I, II, III, IV, & V

Environmental Monitoring Programs

Environmental Monitoring is a tool used to measure how effective the plant is being cleaned. This is performed by both visual assessments and the collection of microbiological samples of plant surfaces for potential pathogenic contamination. In this course, a Food Industry Specialist will discuss organisms of concern, environmental sample sites, interpretation of the results, and corrective action in the case of a positive result.

Suggested Hygiene Academy course prerequisites:

- Principles of Hygiene & Sanitation I,II,III,IV, & V
- Microbiology Fundamentals Food & Beverage I,II,& III
- Hygienic Drain Management for Food & Beverage Plants
- GMPs & Personnel Hygiene for Food
- CIP I & II

At Least one of the following:

- Salmonella Management in Food processing
- Listeria Management in Food Processing
- Campylobacter in Food Processing

Air Quality highlight AirQualitySuite

This webinar will review the importance of monitoring and controlling air quality in the food industry. Air quality is very often overlooked in food plant facilities. The addition of air quality standards to the Food Safety Modernization Act (Hazard Analysis and Risk-Based Preventive Controls), the Safe Food for Canadians Regulations (SOR/2018-108(section 80)), the BRC Global Standards (Issue 8, 4.5.3), and the Safe Quality Food Institute (Issue 8.1, 11.2.8, 11.5.5) require food and beverage manufacturers to monitor and implement preventative measures to prevent contamination through contact with environmental or compressed air. This presentation will also introduce the Diversey AirQualityCheck Suite of services and the Aurora UV-C technology.

Suggested Hygiene Academy course prerequisites:

- Microbiology Fundamentals Food & Beverage I, II,& III
- Managing Allergens in Food Processing

Pathogen Prevention through Sanitation

A Food Industry Specialist will review topics such as understanding how cleaning and sanitizing directly impacts your food safety. Includes description of microorganisms and pathogens, HACCP and other control measures, and troubleshoot areas in a food processing plant that may be supporting pathogenic growth.

Suggested Hygiene Academy course prerequisites:

- GMPs & Personnel Hygiene for Food
- Hygienic Drain Management for Food & Beverage Plants

At least one of the following:

- Salmonella Management in Food processing
- Listeria Management in Food Processing
- Campylobacter in Food Processing

Basic Microbiology

In this course, a Food Industry Specialist will cover the basics of microorganisms including understanding size of microorganisms and what tools are needed to detect them in your plant, factors that are needed for organisms like bacteria and yeast and molds to grow, and descriptions of pathogenic organisms verse food spoilage organisms. Areas in a food plant that may be hot spots for microbial growth will also be reviewed. This course is good for employees who will be introduced to this topic for the first time or as a refresher course.

Suggested Hygiene Academy course prerequisite:

- Microbiology Fundamentals Food & Beverage I



Advanced Microbiology

This course is for individuals in the plant that currently have a role in Food Safety and or Quality. A Food Industry Specialist will cover topics such as tests used to monitor the effectiveness of plant programs that fall under HACCP, such as air monitoring, environmental and equipment sample collection, collection and plating of microbiological samples, and lastly interpretation of results.

Suggested Hygiene Academy course prerequisite:

- Microbiology Fundamentals Food & Beverage I, II, & III

At least one of the following:

- Salmonella Management in Food processing
- Listeria Management in Food Processing
- Campylobacter in Food Processing

Biofilms

Biofilms in a food processing plant can be detrimental for many reasons. Biofilms can trap potentially foodborne pathogens which are a danger to consumers and or can lead to loss in plant revenue due to organisms that spoil product and impact shelf life. In this course, a Food Industry Specialist will discuss the formation, growth, and remediation of biofilms growth in a food plant. Environmental areas within the plant and or equipment harborage points will also be discussed.

Suggested Hygiene Academy course prerequisites:

- Principles of Hygiene & Sanitation I, II, III, IV, & V or Open Plant Cleaning I & II
- CIP I, II, III, IV & V

COVID-19: Virus Prevention and Reset Protocols

The novel coronavirus disease (COVID-19) has been a challenge for the food industry in 2020. Food processors face the day to day challenge of keeping their employees safe and their facilities free of contamination from the virus by disinfecting touch points and implementing all coronavirus protocols. In this course, a Food Industry Specialist will discuss viruses and the best practices to be used in a processing plant to help both prevent the spread of the virus, as well as protocol to take in order to reset a plant after an employee tests positive for the virus.

Suggested Hygiene Academy course prerequisites:

- GMPs & Personnel Hygiene for Food
- Principles of Hygiene & Sanitation I & II

Allergens

In today's food industry, allergens pose a concern to manufacturers and to the consumer's health. Manufacturers have to take measures, under their Food Safety Program, to protect affected customers from exposure to food allergens that can impact their health. In this course, a Food Industry Microbiologist will discuss both the FDA and CFIA allergen lists, define allergens and the body's reaction to them, and discuss steps on how to prevent allergen contamination in a food plant setting.

Suggested Hygiene Academy course prerequisites:

- GMPs & Personnel Hygiene for Food
- Managing Allergens in Food Processing

Pre-Op Inspections

Pre-Op inspections are used after cleaning and sanitizing are complete. Pre-Op inspections are put in place to ensure that hazards or risks are removed prior to plant production. Most Pre-Op inspections are completed with visual assessment and/or a rapid pass/fail test, such as ATP. In this course, a Food Industry Specialist will discuss what a Pre-Op inspection should detail, tools to help assist in a Pre-Op inspection and rapid pass/fail technology that can help ensure that equipment and environmental areas are prepared for daily production.

Suggested Hygiene Academy course prerequisites:

- Principles of Hygiene & Sanitation I & II
- Microbiology Fundamentals Food & Beverage I, II, & III
- GMPs & Personnel Hygiene for Food

Aseptic Microbiological Sampling

Aseptic Technique is applied while collecting microbiological samples and when testing those samples, avoiding introducing microorganisms or contamination into the samples. In this course, a Food Industry Microbiologist will review aseptic technique and how to apply it to the collection of samples while out in the plant. Laboratory aseptic technique and good laboratory practices will also be discussed.

Suggested Hygiene Academy course prerequisites:

- Microbiology Fundamentals Food & Beverage I, II, & III
- GMPs & Personnel Hygiene for Food

Direct Food Contact Intervention

A DFC intervention is applied to food contact surfaces or directly to the food product to help reduce the amount of microorganisms. Applied interventions can either help to reduce, inactivate, or inhibit microorganisms on the food contact surface or food product. In this course, a Food Industry Microbiologist will discuss DFC interventions, regulatory aspects and approved interventions, as well as applications in the food industry.

Suggested Hygiene Academy course prerequisite:

- Microbiology Fundamentals Food & Beverage I, II, & III

At least one of the following:

- Salmonella Management in Food processing
- Listeria Management in Food Processing
- Campylobacter in Food Processing