WORKFORGE

FOOD SAFETY: DRIVE COMPLIANCE AND COMPETENCY

Not only do your customers expect your organization to be compliant with industry regulations, but failure to meet these audit expectations can lead to a loss of business. Our Food Safety pathway is dedicated to compliance and safety, keeping your employees and team current on changing regulations and prepared for periodic audits.
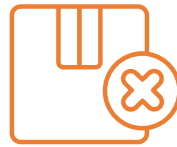
700+
Food and Beverage
Product Recalls in 2023[1]

Elevate your team's expertise with WorkForge's comprehensive Food Safety pathway. Safeguard against liability for food-borne illness and reduce the risks of food waste and contamination.

- GHS-Safety Data Sheets
- Traceability
- Corrective and Preventative Action
- GHS-Introduction
- Food Fraud
- HACCP Verification and Validation
- SQF Fundamentals
- HACCP Plan Fundamentals
- PPEGMP Overview

- Food Contamination Prevention
- BloodBorne Pathogens
- Food Allergen Awareness
- Food Safety Standards
- BRCGS Fundamentals
- Food Safety Culture
- Food Facility Defense
- HACCP Overview
- Approved Suppliers

▶ **40%** Improvement in quality metrics in organizations with robust training programs.[2]

▶ **30%** Reduction in workplace accidents through addition of effective training programs.[3]

1. https://www.fda.gov/safety
2. American Society for Quality
3. National Safety Council