

Company Name

Document Reference: #23

PC/Pre Document

Document Type: Training Program

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Basic training needs:

Food Safety Plan
Good Manufacturing Practices
Sanitation
Food Defense
Shipping and Receiving
Weight Control
Environmental Monitoring
Internal audit
Temperature monitoring
Barrier Control
Metal Detection
Maintenance
Hold and Release

Note: Training needs is dependent upon the individual's responsibilities. Conduct training on an annual basis or as needed e.g. new employees

Reference: Training Register

END

Date	Action	Approved By
	New Document	