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