

# Advanced Learning for Food Safety Professionals



14.5 hours of  
in-depth content



No limit on who takes the  
courses or how many times



Ungraded quiz questions  
and interactive exercises



All training records  
located in one system

## Transform Your Supervisors into Successful Leaders

**Intertek Alchemy's Food Safety Professional eLearning Premium Library** provides advanced professional-level courses for individuals who administer, participate, or contribute to food safety programs. By utilizing decades of experience from the Alchemy Food Safety Consulting team, Intertek Alchemy has designed these in-depth modularized courses to help engage the learner on a deeper level.

This premium library includes the following professional-level courses, covering 14.5 hours of eLearning content:

- Environmental Monitoring
- Risk Assessment
- Verification & Validation

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The course is very thorough,  
very extensive. Being able to  
stop and pick back up later  
was such a great benefit.

— Tony Salazar, Training Manager, Ventura Foods

### For More Information

 (866) 463-5117

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 [IntertekAlchemy.com](https://www.IntertekAlchemy.com)



## Environmental Monitoring Program

Environmental monitoring is an essential program for facilities, especially food manufacturing sites that handle Ready-To-Eat (RTE) and microbiologically sensitive foods. This course provides training to mitigate inherent food safety risks and ensure regulatory compliance.

- Identify the steps for a successful environmental program
- Distinguish between different regulatory requirements
- Understand the required sanitation controls for a successful environmental monitoring program
- Learn how to implement and manage testing protocols

## Risk Assessment

Sound risk management procedures are essential to assess and mitigate the risks associated with management systems. This course will address food safety and workplace safety risk assessments and provide key risk assessment methods to help ensure regulatory compliance today.

- Differentiate between a risk and a hazard and learn how to conduct a risk assessment
- Learn how to implement and manage testing protocols
- Explore different software to manage and trend results
- Discover risk assessment methods and tools



## Verification & Validation

This course provides an in-depth study on verification and validation including techniques to ensure proper monitoring and scientific accuracy of food safety plans with insight on how to prevent audit non-conformances and properly verify and validate safety food system.

- Understand the terms and methods for verification and validation
- Review various expectations for verification and validation by FDA, USDA, and GFSI standards
- Explore examples of verification and validation for food safety plans, HACCP plans, and prerequisite programs
- Learn how to promote food safety through proper verification and validation of your food safety systems

