

# COURSE SUMMARY

## Cleaning and Sanitation

*...bridge to a better product*

### INTRODUCTION

It is crucial for everyone who works in the food industry to have a sound knowledge of food hygiene. This course is intended to introduce participants to the importance of implementing an effective cleaning and sanitation program in a food production facility.

### OBJECTIVES

- Describe the basic principles of cleaning and sanitizing including the difference between the two
- The required steps for preparation for cleaning and sanitizing including on how to properly mix, use and store cleaning and sanitizing chemicals
- Recognize if there is a potential allergen source and / or other cross contamination source (e.g. raw and RTE) in the plant and follow proper sanitation procedures and applicable GMP controls to prevent cross-contamination
- The basic steps for wet and / or dry cleaning and sanitizing
- The basic steps for post cleaning and sanitation (applicable to your operation)
- Explain the purpose and need for a preoperational inspection to ensure that equipment and rooms are in a condition suitable to production before beginning work

### LEARNING OUTCOMES

On completion of this course, participants will be able to:

- Understand the importance of cleaning and sanitation
- Differentiate between cleaning and sanitation process
- Know the different types of debris, soil and cleaners
- Learn the steps of proper cleaning and sanitation

### TARGET PARTICIPANTS

- Personnel involved in cleaning and sanitation
- Production supervisors and/or executives
- QA/QC personnel



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## COURSE LEVEL

Basic to Intermediate

## COURSE DURATION

1 Day

## COURSE FEE

RM 689 (inclusive 6% GST)

**HRDF CLAIMABLE**

## COURSE CONTENT

- 🍷 Importance of Sanitation
- 🍷 Debris, Soil & Cleaners
- 🍷 Factors Affecting Cleaning
- 🍷 Cleaning vs. Sanitizing
- 🍷 Steps in Proper Cleaning and Sanitation
- 🍷 Sanitation Standard Operating Procedures



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