



**Safe Food Solutions**  
Smarter. Faster. Affordable Training.

## GMP eStart™

Online Training in Food Safety & Good Manufacturing Practices for the Commercial Manufacturing Industry

Safe Food Solutions is a trusted provider of online food safety training. Our services have been chosen by the American Red Cross, Hilton Hotels Worldwide and Marriott International.

Your employees hold tremendous value. Not only because of the work they do, but also because of what they contribute to your company. Providing employees with an engaging learning experience allows them to do their work more efficiently and effectively- benefiting your company, your customers and your bottom line.

With Safe Food Solutions' GMP eStart™, employees learn the scientific principles behind food safety and sanitation practices. They are instructed in on-the-job practical and effective methods that keep food products safe. Our online course is user friendly and easily implemented across an organization.



Our accompanying feature-rich Learning Management System gives managers and administrators unprecedented control over the employee learning. Consolidated reporting allows for employees to be grouped by location, job function, proficiency or identity.

The flexible, on-demand online delivery allows for training to occur when and where you need it. At a cost that is significantly less than competitive offerings, GMP eStart™ provides company-wide compliance with the tools to seamlessly manage your training efforts.

## Get More out of Employee Training

- ✓ Realize 100% educational compliance across your organization
- ✓ Drive down per-employee training costs
- ✓ Reduce liability with comprehensive food safety education
- ✓ Ensure adherence to the Food Safety Modernization Act
- ✓ Connect your employees to your corporate objective for a safe and proficient workplace

## Advantages of GMP eStart™

### Flexible & On-Demand

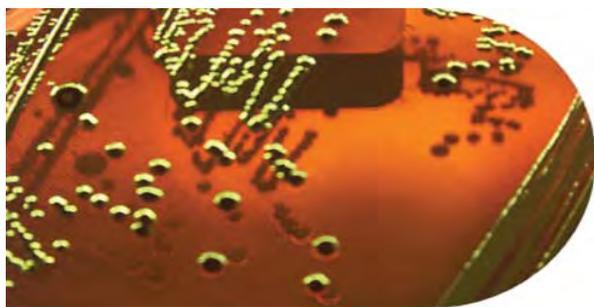
The course and LMS are available from any computer with an Internet connection. Training can occur at the corporate office or on-site, wherever is most convenient. The included record management and data storage offer 24/7 access to all company training statistics.

### Brand Protection

One of the best investments you can make to protect your brand lies in effective employee training. Ensure the quality and safety of your products through the education of your front line employees.

### Cost Efficiency

With reduced training time, online learning programs eliminate the need for travel and attendee expenses for both instructors and students. A recent study reported in *Training Magazine* indicated that organizations save 50-70% on training costs when they use online programs instead of classroom courses. GMP eStart™ provides high quality, individualized learning, while producing substantial savings for food safety training costs.



## Lesson 1: Foodborne Illness & Microbiological Safety

Students are introduced to the major concepts related to food safety in Commercial Food Manufacturing. Topics covered include:

- The Employee's Role & Responsibility in the Food Flow Process
- Good Manufacturing Practices
- Allergen Controls
- Most Common Foodborne Illnesses
- Common Chemical Safety Issues
- Defect Action Levels



## Lesson 2: Hygiene, Handwashing & Inspections

Proper handwashing and hygiene standards are demonstrated.

Topics include:

- Importance of Handwashing
- Steps of Proper Handwashing
- Prevention of Common Hygiene-related Issues
- Proper Glove Use
- Requirements for Disease Control
- Inspections: Preparing for & Auditor Expectations



## Lesson 3: Time, Temperature, Food Flow & HACCP

An analysis of the food flow process is provided correlated to the employee's role, responsibility and proper practices. Topics include:

- The Food Flow Process
- Time & Temperature and the 'Danger Zone'
- Issues with Raw Produce & Receipt Protocol
- Cross Contamination & Common Incidents
- Sanitation Practices & Sanitizer Use
- HACCP & its Role in a Food Safety Plan



## Lesson 4: Buildings, Facilities & Equipment

The importance and role of the physical plant and surroundings are discussed. Topics include:

- Manufacturing in a Safe Environment
- Physical Plant & Grounds Maintenance
- Proper Practices for Food Packaging
- Proper Cleaning and Sanitation Procedures
- Maintenance of Equipment & Utensils
- Importance of Storage & Transportation



## Course Specifics

GMP eStart™ runs 4-5 hours (approximately 60 minutes per lesson) with an additional 30 minutes for the final evaluation. The course is written on an 8th grade reading level with an interactive glossary and full audio narration. Video sequences, flash animation, high resolution photography and interactive questioning are included throughout to highlight concepts and connect content to the employee's direct work experience. The final evaluation is a 30-question assessment and provides a printable, customized Certification of Completion upon successful passage.

## Why Choose Us?

### A Reputation Built From Results

Over the past decade, Safe Food Solutions has offered an innovative, cost effective approach to online food safety learning. We have forged strong and valuable relationships with our clients and partners based on providing solid service and a high quality online educational experience. Perhaps that why more than 80% of our clients renew year after year.

We have earned our reputation by creating and maintaining a culture of trust and consistency.

### Learning Designed to Exceed Expectations

Safe Food Solutions offers an innovative approach to food safety training- making it interesting, interactive, efficient and flexible. With GMP eStart™, we have expanded, modified and strengthened our approach to offer the highest quality and most user-friendly solution for the food manufacturing and processing industry.

Rest assured the critical information your employees need to execute their jobs safely and efficiently is delivered in an engaging and easily understandable way with GMP eStart™. Protect your brand through the education of your employees.



Knowledge is the Strongest **Protection**  
We Offer.

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Safe Food Solutions