



Course Code: CLESAN

Course Name: Cleaning and Sanitation

Course Description: Cleaning and Sanitation Responsibilities, Scheduling, Completion and Records

Course Summary (This course covers the following Cleaning and Sanitation content)

Development

- | | |
|--|---|
| + Key Definitions for Cleaning and Sanitation | + Cleaning and Sanitation Development |
| + About Cleaning and Sanitation | + Cleaning and Sanitation Procedures |
| + Cleaning and Sanitation Duties | + Food Handlers |
| + Housekeepers and Cleaning and Sanitation Staff | + Chemical Usage Requirements |
| + Cleaning Food Contact Surfaces | + Cleaning and Sanitizing Methods for Food Contact Surfaces |
| + Development | + The Steps in Cleaning and Sanitation |
| + About Chemical Control | + Chemical Approvals |
| + Detergents | + Sanitizers |
| + How do I choose a particular Detergent or Sanitizer? | + Obtaining Correct Chemical Sanitizing Ratios |
| + Special Cleaning and Sanitizing | + Basic Automated Ware Washing Procedure |
| + Basic Manual Ware Washing Procedures | + Cleaning and Sanitation Considerations |
| + Cleaning and Sanitation Development Key Points | |

Monitoring

- | | |
|---|-----------|
| + Need Help with Cleaning and Sanitation? | + Monitor |
| + Cleaning and Sanitation Monitoring Key Points | |

Verification

- | | |
|---|----------|
| + Assessing and Verifying Cleaning and Sanitation | + Verify |
| + Cleaning and Sanitation Verification Key Points | |

Documentation

- | | |
|-----------------|--|
| + Documentation | + Cleaning and Sanitation Documentation Key Points |
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Implementation

- | | |
|------------------|---|
| + Implementation | + Cleaning and Sanitation Implementation Key Points |
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Corrective Action and Preventative Action

+ Corrective Action

+ Cleaning and Sanitation Corrective Action and Preventative Action Key Points

Validation

+ Validate

+ Cleaning and Sanitation Validation Key Points

Skills and Knowledge

+ Skills and Knowledge

+ Cleaning and Sanitation Training, Skills and Knowledge Key Points

Recommended Prior Knowledge or Experience

- + No prior knowledge or experience of **Cleaning and Sanitation** is required for Training Participants.
- + This Training Activity is recommended for Senior Management, Middle Management and Operational Personnel.

Learning Outcomes

- + Training participants will gain a basic understanding of the application and management of **Cleaning and Sanitation** within food safety and quality systems.
- + Basic knowledge competency for **Cleaning and Sanitation** can be verified through successful completion of the available assessment activity for this course.
- + Basic skill competency for **Cleaning and Sanitation** can be verified through the completion of the competency checklist available through your haccp.com Training Matrix.

Online Training Environment

Recommended Device Standards

- + CPU - Dual Core or higher
- + Monitor - 11 Inch or larger
- + RAM - 512 MB
- + Operating System - Windows XP or Higher / MacOS
- + Resolution - 1366*768
- + Internet Speed - 2 Mbps

Recommended Browsers


- + Chrome - Chrome 64 or Higher
- + Firefox - Firefox 58 or Higher
- + Internet Explorer - IE11
- + Microsoft Edge - Any Version

Recommended Software


- + Microsoft - Microsoft Office / Open Office
- + PDF Viewer - Adobe Reader / Updated Chrome Browser
- + Flash Player - Adobe Flash Player
- + Zip File - Any Compression tool like WinZip / WinRar


Learning Material Formats


+ The Learning Materials for this haccp.com Training Activity can be selected from any of the formats provided, including:


 Website Content (Text Based)

 MP4 (Audio Visual)

 MP4 and Text (Audio Visual and Text)

 PDF (Text Based)

 MP3 (Audio)

 Slideshow (Visual)

Cost

+ Unlimited access from **\$9.90** USD Per Training Participant per Year!

Required Time

+ **Learning Materials:** 0 Minutes

+ **Online Assessment Activity:** 90 Minutes (Whilst no formal time limit is prescribed for completion of haccp.com Assessment Activities, we recommend Assessments are completed within a 90-minute timeframe)

Certificate of Completion

+ A Certificate of Completion will be available upon successful completion of the Assessment Activity (Pass mark is 75%).

Post Training Competency Verification

+ A Competency Checklist will be downloadable upon successful completion of the Assessment Activity.