



# FOOD SAFETY: RECALL MANAGEMENT



## Course Information

<b>Course Name</b>	Food Safety: Recall Management
<b>Course Designer</b>	World Wide Industrial and Systems Engineers
<b>Course Category</b>	Hazard Communication
<b>Course Duration</b>	15 minutes

## Course Overview

Food recalls are an important part of mitigating foodborne illness. Outbreaks of foodborne illness can affect many people and industries, so there are specific food recall processes that food manufacturers, food handlers, and food managers must follow to help prevent them. In this self-directed course, you'll learn about why and how food recalls happen, as well as cleaning and sanitizing procedures to follow after a recall, through concise content and beautiful illustrations. The course culminates in a 10-question final assessment. Recall Management is the third module in the Food Safety series from Maestro, an 11-course curriculum that teaches you best practices for food service. This series includes topics on foodborne illness, allergy awareness, time and temperature control, alcohol safety, HACCP and other food safety plans, recall management, hand hygiene, and cleaning and sanitizing procedures. Food Safety provides a strong foundation for food handlers and food managers, helping you establish a food safety culture based on leading food production and handling standards.

## Food Safety: Recall Management

<b>Who should attend?</b>	<ul style="list-style-type: none"> <li>• Food Handler</li> <li>• Food Safety Team</li> <li>• Food Safety Team Leader</li> </ul>
<b>Course Objectives</b>	<p>In this course you will:</p> <ul style="list-style-type: none"> <li>• know the united states government agencies responsible for overseeing food recalls</li> <li>• understand the common reasons food recalls occur</li> <li>• describe the general process of a food recall</li> <li>• apply best practices in the event of a food recall</li> </ul>
<b>Benefits</b>	<ul style="list-style-type: none"> <li>• Knowledge on cleaning and sanitizing equipment appropriately</li> <li>• Knowing the time and temperature bondage with bacteria</li> <li>• Minimizing the chances of foodborne illness outbreaks</li> <li>• Can help with quality control</li> </ul>

## Course Content

<b>Course Modules</b>	<ol style="list-style-type: none"> <li>1. Why Food Recalls Occur</li> <li>2. Food Recall Classifications</li> <li>3. Food Recall Process</li> <li>4. What you Can do</li> </ol>
<b>Certification</b>	<ul style="list-style-type: none"> <li>• Certificate of competence</li> <li>• Certificate of attendance</li> </ul>
<b>Assessments</b>	<ul style="list-style-type: none"> <li>• If applicable, an assessment at the end of the course will be required.</li> <li>• A minimum of 60% is to be achieved to attain a Competence Certificate.</li> <li>• If you achieve lower than 60% but get between 40 – 59% a second attempt will become available.</li> <li>• If you get lower than 40% and fail the second attempt, you will need to re-purchase the course.</li> <li>• If applicable, an attendance certificate is awarded to you</li> </ul>

## About WWISE

### Who are we?

World Wide Industrial & Systems Engineers (WWISE) is an ISO consultancy, training, business solutions and systems implementation firm based in Southern Africa that provides clients with effective business processes and Safety, Health, Environmental, Risk and Quality (SHERQ) management solutions in preparation for ISO compliance. The solutions we provide and implement allow our clients to compete favourably in modern competitive business environments, locally and internationally. We also strive to be the leading training providers in SHEQ, ISO, Engineering, Finance, Business and Project Management.

### What do we do?

Our services are aimed at the improvement of quality, efficiency, knowledge and competitiveness of client companies. The service range includes:

- ISO and SHERQ Systems implementation services whereby we assist client companies in meeting the requirements of ISO 9001, 14001, 22000, 31000, 27001, 20000-1, 50001, 22301 and 45001 standards.
- Integrated Management Systems development whereby we integrate several business systems and environmental, quality management solutions into a single management system to comply with various environmental, quality and safety standards.
- Training of all employees (Shop Floor to Executive Management) in the fields of SHERQ, Engineering, Finance, Business and Project Management to meet the job responsibilities and expertise requirements of the International Standards.
- ISO and Legal auditing which includes gap analysis audits, product, process, procedural, and systems auditing by our registered SAATCA auditors.
- Customised web-based solutions integrating current systems to be in line with ISO requirements

We are a Level 1 BBBEE Contributor that specialises in systems development, consultancy, training and auditing