

Covid-19 Mitigation Strategy for the Food Industry - Online 1 day Workshop

Aimed at: Technical and Quality Personnel,
Crisis Management Team Members,
HR Personnel and Corporate Compliance Personnel,
Health & Safety Personnel and Operations Personnel,
Supply Chain Personnel.

Delivery: The programme will be delivered remotely via Live Virtual Classroom using Zoom.

Trainer: SQT Training

Course Overview

This course will present food companies with a structured way to develop plans, from initial understand of the disease and risk assessment through to implementing preventative measures. It also provides well defining policy of what actions need to be taken if there's a positive case on-site and follow up recovery. This leverages the existing food safety procedures and structure but to look as it through the lens of the current crisis.

Programme Structure

The course is made up of the four modules outlined in the programme they will be delivered in two sessions each lasting 2.5hrs, two modules in each session.

Module 1 - Inform & Risk Assess

- ✓ Biological Hazard – SARS-CoV-2 - Virus
- ✓ COVID-19 - Disease
- ✓ Summary of Pandemic
- ✓ Biological Structure
- ✓ Advice Sources
- ✓ Mode of transmission
- ✓ Basic Control Measures
- ✓ How to Risk Assess in an independent, objective and transparent manner (Inherent Risk, Risk Reduction, Residual Risk)

Module 2 - Preventive Control (Plan, Do, Check)

- ✓ Personal Hygiene Controls
- ✓ Factory Zoning Controls / Mapping
- ✓ Personal Spacing Controls
- ✓ Staff Training

- ✓ Shift changeover Routine
- ✓ Cleaning Procedures
- ✓ Food Manufacturing Environment
- ✓ Non-Food Manufacturing Environment
- ✓ On-site food consumption
- ✓ Monitoring and Verification of Controls

Module 3 - Preparedness Response (Act)

- ✓ Identification of potential contact staff members
- ✓ Staff testing protocol
- ✓ Staff isolation policy
- ✓ Quantify and isolate affected work colleagues
- ✓ Crisis management team protocols

Module 4 - Aftermath Recovery

- ✓ Review of Incident
- ✓ Review of Preventive Controls
- ✓ Validation of Sanitation Controls
- ✓ Validation of Personal Hygiene Controls
- ✓ Crisis Management Review
- ✓ Course Assessment / Review

To book your place, or for more information, contact Sinead Gallagher, Food Drink Ireland Skillnet Project Assistant on (01) 6051620 or Sinead.Gallagher@ibec.ie