



FOOD PROCESSING EQUIPMENT LUBRICATION

Bridging the Gap Between Regulation and Reliability

Online
TRAINING

Course Description

When it comes to food processing, effective lubrication is fundamental to reliable and efficient manufacturing. When the Food Safety Modernization Act (FSMA) was enacted in 2011, manufacturers contributing to the creation of food, pharmaceuticals and dietary supplements were mandated to implement systems and controls that specifically address the hazards which impact the safety of the food supply. The implementation of the Hazard Analysis and Critical Control Points (HACCP) and the Hazard Analysis and Risk-Based Preventive Controls (HARPC) emerged as primary guiding principles, shifting the focus on responding to contamination in the U.S. food supply to prevention.

This course focuses on understanding the FSMA, how it impacts your lubrication program and the lubricants used. Participants will also learn how to conduct an HACCP review, develop a risk-based prevention control plan and ensure compliance with the law.



You Will Learn:

- How to plan and create a food safety plan for lubrication
- The #1 most important thing to ask your food-grade lubricant supplier
- How to create a lubrication hazards decision tree
- How to avoid cross-contamination of lubricants
- The difference between ISO 21469 compliance and certification
- How to significantly reduce the chances of lubricant contaminating your process
- Why FDA inspections aren't the only inspections you need to worry about
- The best lubricant storage practices for food-grade lubricants
- Three things you must absolutely define in your food safety plan





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Who Should Attend?

- Maintenance Managers
- Operations Managers
- Plant Managers
- Lubrication Program Managers
- Reliability Professionals



Gauge Your Confidence Level

When determining your confidence level, ask yourself these questions:

- How confident are you that your maintenance plan will meet all the requirements of HARPC?
- Can you produce that plan to FDA inspectors?
- Who is your qualified FSMA team?
- Do you have the right lubricants – are they food grade and the right type?

Eliminate all the guesswork with this course.



Course Topics

- How to develop a plan for assessing current food-grade lubricant use
- How to conduct a Hazard Analysis and Critical Control Points (HACCP) review of your lubrication program
- How to develop compliant standard operating procedures
- How the various food-grade lubricant requirements and consequences of non-compliance contribute to the biological, chemical and physical risks outlined in FSMA
- How to prepare for an FDA inspection and know what you will need for an FDA inspection

Where Does Your Lubrication Program Fit In?

When it comes to the lubrication and lubricant contributions to FSMA, facilities need to implement, follow and maintain several procedures to ensure compliance. These steps range from creating a dedicated maintenance team and documented procedures to using the right lubricants and properly applying them. Facilities also need to understand the various contamination types (biological, physical and chemical threats), along with ensuring their lubrication program uses a lubricant identification system and proper lubricant storage and handling. At the end of the day, you need to ensure that your lubrication program can be held accountable for meeting the FSMA legislation.

COURSE INFO

- The fee for this training is \$279 per person.
- Online Training

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