



AFPA On Demand Course Information

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AFPA On Demand

Food Equipment Safety Law



Frontline Workers



Supervisors



Safety Officers





Time Commitment

- 60 Minutes (Online)

Included In This Course

- 3D Visualization
- Blended Learning Guides
- Knowledge Checks
- Certifying Final Examination

Topics

CHAPTER 1

The Responsibilities of Workers in Equipment Safety

CHAPTER 2

The Responsibilities of Employers in Equipment Safety

CHAPTER 3

The Importance of Equipment Safety Law

Summary

Food facilities are filled with complex, powerful, and process-necessary equipment. Frontline workers who use this equipment daily are at risk of serious injury on-the-job.

The OHS Act, Code, and Regulations carefully details key aspects of equipment safety in the workplace. Designed to meet the needs of workers, supervisors, and managers this course is an important piece of your formal safety training in a food processing facility.

The training is delivered in a blended learning format with eLearning modules, safety meeting presentation guides, and learner guides, to be used how and when they are most effective for your team.

All eLearning content can be viewed and completed on a desktop, tablet, or smartphone either in your facility or at home. Flexible, life-critical, and carefully curated content at your team's finger tips.



Price of course will vary depending on use:

Single use per individual

As part of bundle (up to 3)

For multiple team members to use at once

Contact info@afpa.com for rates

AFPA On Demand

Incident Investigation



Supervisors



Managers



Safety Officers



Owners



Time Commitment

- 60 Minutes (Online)

Included In This Course

- 3D Visualization
- Blended Learning Guides
- Knowledge Checks
- Certifying Final Examination

Topics

CHAPTER 1

Initial Response

CHAPTER 2

Collecting Evidence & Gathering Information

CHAPTER 3

Analyzing Causes & Determining Corrective Action

CHAPTER 4

Writing the Final Report

Summary

Incident investigation is the analysis of an event that, if carried out thoroughly, will determine basic causes leading up to the incident and can result in a full understanding of the most important and actual underlying root cause(s). When adequately analyzed the investigation results will assist in the determination of appropriate corrective actions as required to prevent any recurrence.

This course will carefully walk your team through the four key stages of an Incident Investigation, in preparation for the final examination prepared by AFPA's safety specialists.

This course is intended to be used for general safety program related to application of incident investigation best practices. It is intended to provide guidance to users rather than to act as a prescriptive solution. That said it is important for employers to be aware of their legal responsibilities as they relate to incident investigation in the workplace.



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AFPA On Demand

Hazards of Equipment Training



Supervisors



Managers



Safety Officers



Owners



Hazards of Equipment Training

Time Commitment

- 60 Minutes (Online)

Included In This Course

- 3D Visualization
- Blended Learning Guides
- Knowledge Checks
- Certifying Final Examination

Topics

CHAPTER 1

The Risks in Equipment Training

CHAPTER 2

Employer Responsibilities in Equipment Training

CHAPTER 3

Best Practices in Equipment Training

Summary

In a food processing facility trainees are tasked with learning about complex equipment during site specific training. Although essential to workplace health and safety, equipment training itself poses some probable hazards of injury and or even death that must be carefully addressed during before, during, and after each session.

This course examines best practices for your team to consider when conducting site-specific training in a food processing facility. With a review of the relevant OHS Act, Code, and Regulations on this topic, this course is highly recommended for all trainers and trainees who participate in site-specific equipment training at your facility: frontline workers, supervisors, safety officers.

Managers and owners may also benefit in terms of learning the hazards and potential measures that can be put in place to reduce the likelihood of injuries during equipment training.



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AFPA On Demand

Equipment Safety for Meat Processing



Supervisors



Managers



Safety Officers



Owners



Time Commitment

- 60 Minutes (Online) for individuals new to these areas of OHS legislation.
- 30 Minutes or less for individuals with previous training on these areas of OHS legislation

Included In This Course

- 3D Visualization
- Blended Learning Guides
- Knowledge Checks
- Certifying Final Examination (80% required to pass)
- Official Course Certificate

Topics

CHAPTER 1

Hazard Assessment in Meat Processing

CHAPTER 2

Manufacturers' Specifications & Physical Safeguards in Meat Processing

Summary

Sadly, in comparison to other industries in Alberta, food facilities have high rates of injuries related to equipment operation, maintenance, and training. There are many contributing factors. This course specifically targets hazard assessment & control, manufacturer specifications, and physical safeguards in relation to meat processing equipment.

Whether you are a frontline worker equipping yourself with important information about you and the safety of your co-workers, a safety officer seeking resources for your team, or an employer exploring OHS legislation related to this complex topic, this course has something to offer.

Course Purpose

- Practical, flexible, and easy to use on your computer, tablet or smartphone.
- Tailored to the needs of Alberta Food Processors.
- Made by Alberta Food Processors by Alberta Food Processors.
- Resource-focused with printable content to use in the classroom and safety meetings



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AFPA On Demand

Conveyor Belt & Wrapper Machine Safety



Supervisors



Managers



Safety Officers



Owners



Time Commitment

- 60 Minutes (Online)

Included In This Course

- 3D Visualization
- Blended Learning Guides
- Knowledge Checks
- Certifying Final Examination

Topics

CHAPTER 1

The Importance of a LOTO Program

CHAPTER 2

Hand and Finger Safety

Summary

Many machines within a food processing facility have moving parts that have the potential to cause serious injuries to workers. Critical to worker protection are de-energization and lock out tag out procedures, but also a positive safety culture that promotes safe work practices within teams.

This course looks at a case study in a bakery setting. Designed as a practical compliment to your site-specific training on lock out tag out, this course is a perfect addition to safety meeting discussions on the control of hazardous energy in your food facility. Additionally, finger safety is explored based on the discussion of hand injuries in the case study.



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AFPA On Demand

Lock Out Tag Out



-  **Frontline Workers**
-  **Supervisors**
-  **Safety Officers**



Topics

MODULE 1

What is LOTO?

MODULE 2

Why is LOTO Important?

MODULE 3

General LOTO Procedures

MODULE 4

Team Responsibilities

Summary

Failure to properly perform lock out tag out (LOTO) procedures is one of the leading causes of serious injuries and death within industrial food facilities. In this course explore the unique and equally important duties of each team member in ensuring zero injuries at your site through a step-by-step review of what LOTO is, why it is important, general procedures, and a breakdown of team responsibilities.

This course is designed as a formal training to support site-specific training and review of your plant's standard operating procedures for frontline workers and supervisors.

Time Commitment

- 60 Minutes (Online)

Included In This Course

- 3D Visualization
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- Certifying Final Examination



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Sanitation Level 1



Frontline Workers



Supervisors



Safety Officers*
Modules 5, 6 - as ties into AB OHS
Legislation, and/or Chemical Hazard
Regulations



Time Commitment

- 60 Minutes (Online)

Included In This Course

- 3D Visualization
- Blended Learning Guides
- Knowledge Checks
- Certifying Final Examination

Topics

MODULE 1

Purpose of Cleaning and Sanitation

MODULE 2

Wet Cleaning and Sanitation Steps

MODULE 3

Dry Cleaning and Sanitation Steps

MODULE 4

Choosing Detergents and Sanitizers

MODULE 5

Safe Handling and storage of Chemical Products*
Safety

MODULE 6

Storing Chemical Products*
Safety

Summary

Sanitation is important, and a functional well-rounded sanitation plan helps reduce the risk of transferring bacteria or pathogens from uncleaned surfaces, equipment, and utensils.

This course covers the cleaning and sanitation of food contact surfaces, equipment and utensils for frontline workers and supervisors.

By the end of the course, your staff will be able to describe the:

- Purpose of cleaning and sanitation
- General steps for wet and dry cleaning and sanitation
- Process of preparing cleaning and sanitizing solutions, including selecting the right cleaning and sanitation products for the task.
- Safe handling and storage of cleaning and sanitizing products



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AFPA On Demand

Workplace Industrial Safety



Frontline Workers



Supervisors



Managers



Office Staff



Safety Officers



Time Commitment

- 60 Minutes (Online)

Included In This Course

- 3D Visualization
- Blended Learning Guides
- Knowledge Checks
- Certifying Final Examination

Topics

MODULE 1

Government Legislation

MODULE 2

OHS Rights & Responsibilities

MODULE 3

Workplace Hazards

MODULE 4

Workplace Incidents

MODULE 5

Emergency Preparedness & Response

MODULE 6

Personal Protective Equipment

MODULE 7

WHMIS*

Summary

Workplace safety is the responsibility of all employees and works best by using a team approach in a food processing facility. Ensuring that your employees make it home safe doesn't happen by chance. Careful planning and strict adherence to the Occupational Health and Safety Act, Regulations, and Code in the Alberta jurisdiction is necessary both for the health & safety of your team and for legal compliance.

This formal OHS course, will walk your frontline staff, supervisors, all office staff and managers through the following critical and required topics:

- Government Legislation
- OHS Rights & Responsibilities
- Workplace Hazards
- Workplace Incidents
- Emergency Preparedness & Response
- Personal Protective Equipment
- WHMIS 2015 (*All Staff - no exceptions)



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AFPA On Demand

Good Manufacturing Practices



Frontline Workers



Supervisors



Safety Officers



Time Commitment

- 60 Minutes (Online)

Included In This Course

- 3D Visualization
- Blended Learning Guides
- Knowledge Checks
- Certifying Final Examination

Topics

MODULE 1

Foundations of GMPs and Regulations

MODULE 2

GMPs Standards for Premises and Equipment

MODULE 3

General Principles of Sanitation & Pest Control Programs *Safety

MODULE 4

The Need for high standards of personal hygiene

MODULE 5

Introduction to Operational Controls *Safety

Summary

“Quality means doing it right when no one is looking.”

GMPs are essential to protect the health of food processing workers and the clients who will consume products prepared at your food facility.

In this course will explore key aspects of Good Manufacturing Practices (GMPs) in the food processing industry. We will begin with the foundations of GMPs, and the legal regulations food processors must follow on the job. From there we will explore GMP standards for premises and equipment, the general principles of sanitation and pest control program, the need for high standards of personal hygiene, and finally we will introduce you to operational control tasks.



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**NEW
RELEASES**

Coming Soon

www.afpaondemand.com



Hazard Assessment



Food Safety Courses



Historical Library