



SAFE PRACTICES

SAFE FOOD

Contact Us!

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intrAtrain™ Food Safety is a library of online, facilitator led, and blended learning training courses that **focuses on ensuring safety and quality products**, satisfied customers and reduced exposure to food recall by modifying, regulating and ensuring compliance with HACCP, FDA, USDA and FSMA food safety regulations and certifications. GFSI based certifications including SQF, BRC, and FSSC 22000, are just some of the regulatory compliance and certification groups who work together to help ensure food gets to the consumer safely.

Even if there were no requirements for food safety training, being proactive and providing your employees and workers with the knowledge they need to ensure safe quality food products will eliminate many questions and prevent incidents from occurring.

Features and Benefits

intrAtrain™ Food Safety is training geared to individual and group learning. The highly visual, interactive training modules, designed by training experts with years of experience in the food industry, were developed to effectively and efficiently modify employee behavior and practices directly related to food safety and quality. If you're looking for food processor food safety & security, GMP's, cleaning and sanitation training, HACCP training for operators or managers, or food safety training for food handlers or food managers, intrAtrain™ Food Safety has the content you're seeking.

intrAtrain™ Food Safety training is **comprehensive, credible, cost-effective, customizable** and available 24/7. It can result in:

- Products that are both safe and high quality
- Reduced exposure and risk
- Satisfied customers
- Better trained food production and food service workers
- Improved food safety practices
- Defensible training records, and much, much more

intrAtrain™ Food Safety is an investment in your company, but equally important, it is an **investment in your employees, your customers, and your consumers**.

If you are looking for general safety training be sure to check out our intrAtrain™ Safety library.

The components of a food safety and security system are complex. There are many standards, regulations and certifications all designed to help ensure the food produced, the processes used, and the procedures followed result in food being free of contaminants, allergens, and biosecurity risk. Because of this, it is critical to have a defensible and complete food safety training program.

With intrAtrain™ Food Safety you are taking a **proactive approach to safety risk management** reducing exposure while increasing product quality and satisfaction.

