

Wareham & Associates provides training to assist organisations in improving their business processes and meeting the requirements of international standards.

We provide training in: Food Safety • Quality • Environmental • OHS • Sustainability  
• Lean Manufacturing Tools / Techniques • Integrated Risk Management



#### OUR MISSION

To create internationally competitive risk management and sustainability solutions.

## ISO/TS 22002-1:2009 PRP'S FOR QUALITY CONTROL STAFF

(DATASHEET # 7.1-132)

DURATION: ½ DAY

### Who should attend this training?

This course is targeted at quality control staff.

### What will you learn about?

#### ISO/TS22002-1 PRP's

This module provides a basic understanding of Good Manufacturing Practices including:

- 5. Layout of premises workspace
- 7. Waste disposal
- 8. Equipment suitability, cleaning and maintenance
- 10. Measures for prevention of cross contamination
- 11. Cleaning and sanitizing
- 13. Personnel hygiene and employee facilities
- 14. Rework
- 15. Product recall procedures
- 17. Product information/consumer awareness
- 18. Food defence, bio-vigilance and bioterrorism

In addition to the above, the following topics will be covered in this training:-

- Change control
- Records control
- Control of non-conforming material
- Corrective action
- Production identification and traceability
- Critical Control Points (CTP's) and Operational PRP's

### Prior Experience & Learning

Tertiary education recommended.

### Assessment & Certification

Candidates will be assessed by means of a written examination. Successful candidates will be awarded a certificate from Wareham & Associates.



# CONSULTING, FACILITATION & TRAINING

For more info contact

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