DeLaval Cleaning Solutions Attn: Melanie Marcelletti 11100 North Congress Avenue Kansas City, MO 64153-1296

May 24-26, 2022 Kansas City, MO

Agenda

All Training Materials Will Be Provided During the Program

May 24, 2022

Introduction to Food Microbiology and Pathogens Chemistry of Cleaning Allergens Test Kits Hygienic Considerations in Facility and Sanitizing

May 25, 2022

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Sanitizers Practices of Sanitation Practices of Sanitation Chemical Safety Environmental Monitoring CIP overview

May 26, 2022

Compliance Reasons for Cleaning **DCS Enhanced Products**

Workshop Dates

May 24-26, 2022. Start Tuesday May 24 at 8 AM, Adjourn Thursday May 26 at 3PM **Workshop Location DeLaval Manufacturing** 11100 N. Congress Ave Kansas City, MO 64153 **Registration Deadline** May 15, 2022 **Questions?** E-mail Melanie Marcelletti, Accounts & Marketing Manager, Melanie.Marcelletti@delaval.com



DCS Academy

The objective of our training program is to increase DeLaval Cleaning Solutions – together with other industry experts - have specifically designed this your working knowledge of sanitation and sanitation practices as they relate to the dairy and food training program to help you improve the quality industries. of your product by improving the quality of your cleaning practices.

The course will focus on chemical sanitation, cleaning systems, and factors that affect your sanitation program. This program is designed for your QA/QC, Sanitation, and Operation Managers - so they may return to their plants with a stronger foundation to improve quality, reduce operating and cleaning costs, and improve cleaning effectiveness.

The knowledge gained in this course may then be used by your facility as tools for continuous improvement in your sanitation operations.

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Presented by **DeLaval Cleaning Solutions** – a leader in the chemical sanitation industry.

This session will increase your working knowledge and understanding of sanitation processes and improve your overall plant cleaning effectiveness

Key Topics:

- Chemistry of Cleaning
- Food Safety
- Principles of CIP & Mechanical Cleaning Practices
- GMP Sanitation Practices