

Module Topics and Assessments Covered in the Animal Food Safety Training

Personal Cleanliness

Personal cleanliness is identified in CFR 507.14 Personnel in Subpart B as one of the methods of conforming to hygienic practices and maintaining cleanliness in feed manufacturing facilities.

After completing this module, you should be able to identify correct personal cleanliness guidelines at least 80% of the time.

The module quiz will assess your ability to identify correct personal cleanliness guidelines.

Handwashing

Handwashing is identified in CFR 507.14 Personnel in Subpart B as one of the methods of conforming to hygienic practices and maintaining cleanliness in feed manufacturing facilities.

After completing this module, you should be able to identify correct handwashing times and techniques at least 80% of the time.

The module quiz will assess your ability to identify correct handwashing times and techniques.

Removing & Securing Objects

Removing or securing objects is identified in CFR 507.14 Personnel in Subpart B as one of the methods of conforming to hygienic practices and maintaining cleanliness in feed manufacturing facilities.

After completing this module, you should be able to identify objects that should be removed or secured at least 80% of the time.

The module quiz will assess your ability to identify objects that should be removed or secured.

Storing Objects

Storing clothing or other personal belongings away from production areas is identified in CFR 507.14 Personnel in Subpart B as one of the methods of conforming to hygienic practices and maintaining cleanliness in feed manufacturing facilities.

After completing this module, you should be able to identify objects that should be stored at least 80% of the time.

The module quiz will assess your ability to identify objects that should be removed or secured.

Other Precautions

Other precautions is identified in CFR 507.14 Personnel in Subpart B as one of the methods of conforming to hygienic practices and maintaining cleanliness in feed manufacturing facilities.

After completing this module, you should be able to identify situations or circumstances that can impact animal food safety at least 80% of the time.

The module quiz will assess your ability to identify situations or circumstances that can impact animal food safety.

