Alchemy Training Courses that Support Good Manufacturing Practices

intertek alchemy

Regulatory Requirement for GMPs

Good Manufacturing Practices (GMP) training for all frontline employees in the food industry is a regulatory requirement. Using good GMPs protects the products produced from contamination and adulteration. For example, the FDA's Current GMPs (CGMP) encompass a specific list of topics, defined in **Subpart B of FDA 21 CFR 117**.

- Personnel

- Plant and Grounds

- Sanitary Operations

- Sanitary Facilities and Controls

- Equipment and Utensils

- Processes and Controls

- Warehousing and Distribution

- Holding and Distribution of Human Food By-Products for Use as Animal Food

- Defect Action Levels

Additionally, many companies refine the definition of GMPs based on specific company and facility policies and procedures.

GMP Training Provided by Intertek Alchemy Courses

To help meet these training needs, Intertek Alchemy offers a broad array of GMP training. We cover topics appropriate for frontline workers and break them up into different courses to accommodate adult learning best practices.

Furthermore, you can easily customize each of the courses in this table to address site-specific needs within your facility. You can also create your own courses using Alchemy Creator and/or Alchemy Playbook to capture unique GMPs defined by your company.

GMP Training Topic (per FDA)	Alchemy Courses to Meet GMP Training Requirement * Indicates this course also has an accompanying Refresher course	
Personnel	• Employee Illness Reporting • Food Safety Matters • Foodborne Illness and Employee Reporting	• Handwashing: Effective Techniques* • GMPs for Maintenance Personnel • Personal Hygiene*
Plant and Grounds	• Environmental Monitoring	• Waste Management Procedures and Proper Disposal
Sanitary Operations	• Cleaning and Sanitizing • Dangerous Microorganisms in Food Manufacturing* • E. coli: Controlling it in Food Manufacturing • Foodborne Illness: Introduction • Foodborne Illness: Prevention*	• Listeria: Understanding the Dangers to Food • Pasteurization: Introduction • Preventing Food Contamination* • Salmonella: Controlling it in Food Manufacturing
Sanitary Facilities and Controls	• CIP: Introduction • Contamination, Adulteration, and Tampering • Food Fraud	• Pest Control: Effective Practices* • Preventive Controls • Sanitation Theory
Equipment and Utensils	• Air Hose Safety • Food Allergens: Introduction*	• Food Allergens: Proper Handling* • Water Hose Safety

GMP Training Topic (per FDA)	Alchemy Courses to Meet GMP Training Requirement * Indicates this course also has an accompanying Refresher course	
Processes and Controls	• Foreign Material Exclusion: Overview • Foreign Material Exclusion: Employee Role • HACCP: Overview* • Raw Milk Receiving • Food Fraud: Introduction • Basic Facility Defense	• Visitor Procedures • Contamination, Adulteration, and Tampering • Food Labels • Record Keeping: Best Practices* • Traceability: Overview
Warehousing and Distribution	• Basic Food Defense • Basic Food Defense for Drivers • Driver Food Safety SOPs — Maintaining Proper Temperature • Driver Food Safety SOPs — Pre-chilling Procedures • Driver Food Safety SOPs — LTL Delivery Stops • Food Safety for Selectors — Overview	• Food Safety for Selectors — Safe Pallet Building Practices • Food Safety SOPs — Pre-loaded Temperature Checks • Maintaining the Cold Chain • Receiving Food Safety SOPs — Overview • Receiving Food Safety SOPs — Can Inspection
Holding and Distribution of Human Food By-Products for Use as Animal Food	• Food for Feed	
Defect Action Levels	• Statistical Process Control	

These Alchemy courses will enable you to meet the regulatory requirement for GMP training. The Alchemy Training System automates the documentation of this training for easy reporting during audits.