

Ecolab

Course Overview

- Understand the importance of proper hygiene and sanitation within the food preparation area
- Take personal responsibility to care for their personal hygiene
- Perform basic cleaning and sanitation
- Apply the correct cleaning chemicals to different equipment and situations

Course Outline

- Identification of risk symbols
- Use and maintain Personal Protective Equipment (PPE)
- Safety use of Ecolab cleaning chemicals without causing bodily harm
- Use of Material Safety Data Sheet (MSDS)
- Cleaning procedure outlined in the product application chart / job card

Methodology

Facilitated activities, group discussions and test

Who Should Attend

Retail Assistant, Team Leader, Night Refill / Replenisher (Fresh / Seafood), Butcher, Branch Executive, Branch Manager

Course Duration

0.5 Day / 4 Hours

Pre-requisites

NIL