

Food and beverage processing facilities

Electrical system design considerations



Training hours: 3
 State CEU hours: 3.0
 National CEU hours: 0.3
 Course cost: \$0

ABB US Training

**Continuing education units (CEU)
 Professional development hours (PDH)**

Program description:

Food safety is the number one concern within food processing facilities. Recalls cost money. They can lead to unscheduled downtime, fines and criminal liability. Most importantly they can impact the lives and health of consumers. With the FDA passing the Food Safety Modernization Act (FSMA), processing facilities have moved from a reactive mitigation strategy to a preventative strategy. In this CEU credited program, you will be able to:

- Recognize the impact that the design of the electrical system has on food safety
- Define the rules of the Food Safety Modernization Act (FSMA)
- Identify governing and regulatory bodies impacting food safety design in the USA
- Identify design considerations needed for the electrical system to improve food safety
- Discuss different contamination mitigation technologies
- Implement electrical system design considerations to improve food safety in a facility

Who should attend?

- EPC engineers who may become involved with design of a food processing facility
- Electrical technicians, electrical engineers, electrical contractors and design personnel
- Electricians and apprentices within a food and beverage processing facility
- Individuals looking to enhance their existing knowledge and upgrade their skills

Prerequisites:

Some mechanical and electrical knowledge, familiarity with industrial and commercial workplaces and a short knowledge check.

Learning outcomes:

You will be able to recognize the impact of food safety and implement skill sets designed to improve it.

Requirements for CEU:

1. Complete prerequisite knowledge check
2. Attend the course
3. Complete a post-course assessment

Do you have a specific question?
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