



Ensure compliance with industry standards



FOOD-PROCESSING LUBRICATION TRAINING

Learn the fundamentals of safe food-processing

Food-Processing Lubrication focuses on understanding the FSMA, how it impacts your lubrication program and the lubricants used. Participants will also learn how to conduct an HACCP review, develop a risk-based prevention control plan and ensure compliance with the law.

Who should take this training?

When it comes to the lubrication and lubricant contributions to FSMA, facilities need to implement, follow and maintain several procedures to ensure compliance. For this reason, those managing maintenance or lubrication teams as well as technicians and operators handling lubrication-related tasks should take this training.



Want to learn more about this course? Download our brochure or visit noria.com/training.

Training Options

- On-Demand

Course Duration

2.5 Hours

Course Topics

- How to develop a plan for assessing current food-grade lubricant use
- How to conduct a Hazard Analysis and Critical Control Points (HACCP) review of your lubrication program
- How to develop compliant standard operating procedures
- How the various food-grade lubricant requirements and consequences of non-compliance contribute to the biological, chemical and physical risks outlined in FSMA
- How to prepare for an FDA inspection and know what you will need for an FDA inspection

