



## Overview

Each year, more than 4.1 million people in the United States suffer a workplace injury or occupational illness. Injuries are always unexpected, but using simple and proven concepts, employees can learn to recognize at-risk conditions or behavior before they lead to a mistake or injury. The Industrial Hygiene Training (IHT) program provides the core concepts of hygiene awareness for food and beverage workplace training, and an individual learning plan that addresses the most common sanitation situations faced in the food and beverage environment. The goal of the IHT program is to reduce workforce injuries and provide a higher degree of liability control.

The highly adaptable IHT program helps individuals to:

- **Build on your knowledge of food safety**
- **Reduce injuries and health problems among your co-workers**
- **Gain knowledge of changing regulations, guidance documents, and regulatory interpretations**
- **Demonstrate competency for working safely in a food and beverage setting**
- **Learn the fundamentals needed to deal with food safety**

## IHT Program

The IHT web-based training program is delivered through DuPont Sustainable Solutions Learning Management System. These courses are continually updated with any hygiene standard modifications. You can work with your MSI Training Consultant to develop an individualized program from over 1,600 courses available or follow the complete IHT course outlines for Industrial Hygiene curriculum.

## Industrial Hygiene Course Outline (8—10 hours)

- Food Safety: Introduction
- Food Safety: HACCP
- Food Safety: Cleaning and Sanitizing
- Food Safety: Personal Hygiene
- Food Safety: Maintenance and Sanitation
- Food Safety: Foodborne illness
- Food Safety: Dangerous Microorganisms
- Food Safety: Allergen Control
- Food Safety: Ensuring Quality
- Food Safety: Facility Security

*Cost: \$150/person*

## Additional Add-on Courses

- Bloodborne Pathogens: Just the Facts
- Fire Extinguishers: Your PASS to Safety
- Back Safety: Lift Well, Live Well
- Slips, Trips and Falls: Taking the Right Steps

*Cost: \$14 per course/ per person*

Once course registration has been completed, you will receive course log-in credentials within 7 days of payment receipt and may access the online courses or administrative reports immediately after that.

## IHT Certificate

Upon successful completion of the IHT program, individuals can print a certificate of program completion valid for one year.



## How to Register

1. Complete the Contact & Payment information below.
2. Fill out the Registration Form with your list of participants.
3. Return completed forms to Jody Steele at [jsteele@vamanufacturers.com](mailto:jsteele@vamanufacturers.com) or fax to 804-780-3853.

Please note, registration will not be completed until payment is received. Within 7 business days of payment, you will receive log-in credentials to access the courses.

## Registration

Last Name	First Name	Email Address	IHT—\$150	Add-On Course \$14/ per course (list courses)	Total
					\$
					\$
					\$
					\$

## Contact and Payment Information

<b>Name:</b>	
<b>Company:</b>	
<b>Address:</b>	
<b>Phone Number:</b>	
<b>Email Address:</b>	

Select your payment option:  credit card  invoice  check

### Credit Card Information:

<b>Name (as it appears on card):</b>	
<b>Card Number:</b>	
<b>Expiration Date:</b>	
<b>CVV#:</b>	

**Check Information:** Your registration will not be complete until your check is received. Please mail your check payable to: Virginia Manufacturers Association: Attn: IHT, PO Box 412, Richmond VA 23218-0412.

**Invoice Information:** Please provide contact name and phone number: \_\_\_\_\_

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