SQT

TRAINING THAT DEVELOPS
REAL CAPABILITY









5S For the Food Industry

FS001

5S For the Food Industry

A single method of determining an organisation's approach to its business is to evaluate its workplace organisation capability and visual management standards. The three main controls in any organization are its People, Plant and Premises. 5S engages people throughout the use of standards and discipline. 5S is not just about housekeeping but concentrates on maintaining the standards and discipline to manage the food manufacturing environment by upholding and showing respect for the workplace.

Food Business Operators (FBOs) in Ireland have HACCP in place for years yet the workplace may not be as tidy or organised as it should be. This course is designed to explain how the 5S philosophy and HACCP can be integrated to design a practical, logical management system that ensures a controlled best practice work environment where product safety and consumer protection are always core. Visualisation has always been a key principle in 5S yet this idea is more challenging when it comes to Food Safety microbiological hazards. This course will explain how visualization can be utilized when it comes to controlling the group of hazards that exist in the food industry.

The key to 5S working in a Food environment is to understand how the 5s are similar to many of the key concepts of HACCP / Food Safety Management Systems:

5S	Food Safety Controls	PRPs (ISO 22002)
1) Sort	Internal design Measures to prevention cross contamination – zoning	(b) (g)
2) Straighten	Management of Purchased material Waste Management Zoning Cleaning & Sanitising	(f) (d) (g) (h)
3) Shine	External and Internal design Waste Management Cleaning & Sanitising	(a) &(b) (d) (h)
4) Standardise	Management of Purchase Material Zoning / dedicated tools Manual intervention procedures Standardised SOPs	(f) (g)
5) Sustain	Validation & Verification Review	Internal Audit of PRPs

Duration & Price

Duration: 1 day
Delivery mode: This programme is available In-Company

Dates & Locations

In-Company training programmes are customised for your organisations specific needs. Most In-Company training is now delivered virtually.

In-Company Training

Please contact us for more information on our In-Company training options

What's covered?

- History & Background of 5S
- Visualisation of 5S
- 5S & HACCP
- 5S Controls Vs PRP Controls
- Benefits of 5S Workplace Organisation
- Sort (Seiri)- Sort out & separate what is needed – Workshop 1
- Straighten (Set In Order -Seiton) – Arrange items that are needed – Workshop 2
- Shine (Seiso)- Clean the Workplace – Workshop 3
- Standardize (Seiketsu) – Ensure standardized procedure – Workshop 4
- Sustain (Shitsuke) – Maintain standard and improve – Workshop 5

Who should participate?

- Plant Management
- Production Supervisors / Team Leaders
- Maintenance Personnel
- Quality / Technical Personnel
- Food Safety Team Leader
- Continuous Improvement Personnel

What will I learn?

Participants achieve the following learning outcomes from the programme;

- Understand the basic principles of 5S
- Understand how 5S and HACCP can be integrated
- Understand how existing PRPs can be the foundation of successful 5S implementation
- Understand how visualization can be used as a tool for continuous improvement
- Understand how to plan the implementation of 5S

How do we train and support you?

In-House Courses

For In-House courses, the tutor will contact you in advance to discuss the course programme in more detail in order to tailor it specifically for your organisation.

Course Manual

Delegates will receive a very comprehensive course manual.

Tutors



Brian Robinson
View Profile



Denis Kiely
View Profile



Joan Brien
View Profile

What Our Learners Say

We believe in excellence through transparency and continuous improvement. That's why we invite all our delegates to share their experiences on CourseCheck.com, an independent platform dedicated to genuine, unfiltered feedback. Learner insights help us not only to enhance our training programmes but also empower potential learners to make informed decisions. Click on the link below to read firsthand experiences and testimonials from past learners.

Click Here

SQT TRAINING THAT DEVELOPS *REAL* CAPABILITY

SQT provide a unique combination of high quality, accredited, practical training delivered by leading industry experts and supported by the most up to date learning technology and tools

LEAN SIX SIGMA, PROCESS & PROJECT MANAGEMENT

- Lean Six Sigma
- Join our Lean Six Sigma Network
- Continual Process Improvement
- Project & Programme Management

COMPLIANCE, STANDARDS & AUDITING

- Quality
- Environment & Energy Management
- Health & Safety
- Food Safety
- Life Sciences
- Laboratory
- Integrated Management Systems

LEADERSHIP & PERSONAL DEVELOPMENT

- Leadership & Personal Development
- Train the Trainer

QQI AWARD | IEMA APPROVED | CompEx Part of the JTL Group | FSPCA FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE | CQI IRCA APPROVED TRAINING PARTNER | Chartered Institute of Environmental Health

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