

Food Safety and Sanitation Training 2021



Training is an important aspect of food safety. Many managers in the in the food industry support continuous education because of the many food safety concerns and increased regulatory oversight. Hydrite Chemical Co.'s food safety and sanitation workshop is designed to provide key managerial and high potential employees at food manufacturing facilities with up-to date information and best practices surrounding the topic of food safety and sanitation. The online course is tailored to give attendees the tools needed to bring information back to the plant, and help spread this valuable information throughout their teams.

Meet Your Instructors



Kara Baldus is a Food Safety Program Manager for Hydrite Chemical Company. She has 20 years of food microbiology experience working on control of foodborne pathogens in the manufacturing plant environment and continuous improvement of food safety systems. Kara has been published in Food Quality & Safety Magazine.



Joel Cook is the Field Technology Manager at Hydrite Chemical Co. He has been employed with Hydrite for 22 years working with the Food and Operations and Lab Quality Assurance Groups. Joel has presented subject matter at the Membrane Technology Forum, ADPI 360 Ingredients Symposium, and Midwest Food Processors Association.



Glen Giersch is currently a Senior Technical Manager for Hydrite Chemical Company and is responsible for technical service and field sales support for Hydrite's Western District. Glen also authored a U.S. Patent for Whey and Lactose Processing Aids for the dairy industry. He has extensive experience in developing sanitation programs and solving sanitation-related issues in the dairy, food, and beverages industries.

2021 Virtual Courses

February 5
10:00 am-12:30 pm CST

- Class Overview
- Who is Hydrite?
- Safety
- Hydrite Products
- Hydrite Test Kits
- Preventive Maintenance
- Sanitary Equipment Design

February 12
10:00 am-12:30 pm CST

- Soil Identification
- Water Chemistry
- Chemistry of Cleaning

February 19
10:00 am-12:30 pm CST

- Cleaning Dynamics
- Sanitizers
- Food Microbiology
- Preventive Sanitation
- Handwashing

February 26
10:00 am-12:30 pm CST

- Manual Cleaning
- CIP
- CIP Verification & Validation

CONTACT FOODSAFETY@HYDRITE.COM WITH
YOUR QUESTIONS REGARDING THE PROGRAM!