

## **CARPHA's Food Safety & Environmental Capacity Building Training TYPES OF TRAINING OFFERED**

- Advanced Food Safety and Environmental Safety Training with internationally recognized certification valid for 5years
- HACCP certified training
- Department-specific food safety courses
- Preventing food and water borne disease outbreaks
- Environmental Management and Sanitation
- Water quality monitoring & testing (including recreational water)
- Use of rapid test kits
- Assessment from Purchasing – Service
- Inspection scoring system and certification
- Training in Surveillance and Response
- Outbreaks and Prevention (Scenarios)
- Norovirus detection and Prevention
- Workers' health and safety

## Advanced Food Safety Management, Environmental Sanitation and Certification

*Improving the Quality and Competitiveness in the Caribbean Tourism Industry*

### **Why is this Training Essential for Caribbean Tourism Industry?**

Travel and tourism is the economic mainstay of most Caribbean countries. Thus the health of Caribbean economies is closely related to the health of its tourism industry given that the Caribbean is the most tourism-dependent region in the world. However, the industry is vulnerable to health, safety and environmental challenges, particularly food borne disease (FBD) outbreaks. Food safety affects the health and wealth and reputation of a facility & country. In the last 15 years, the Caribbean has experienced an increase in the number of large and costly visitor-based outbreaks of illness, with negative impacts on the tourism industry. From 2010-2016, over 250 outbreaks of gastroenteritis (GE) from 23 countries were reported to the Caribbean Public Health Agency (CARPHA), 15% occurring in hotels/resorts, and accounting for over 25,000 cases. Diarrheal illness resulting from contaminated food or water (FBD) is the most common health problem faced by visitors to the Caribbean. From 2000 to 2005, 56 foodborne outbreaks were reported in hotels at an estimated cost of US\$250M. One outbreak in 2012 resulted in 1,256 ill persons, hotel closure and a 20% decline in arrivals). Investigations of FBD outbreaks have repeatedly demonstrated that they were costly, yet preventable. The root causes of these illnesses were traced to inconsistent attention to existing food and environmental safety standards, inadequately trained staff and a lack of an effective monitoring and reporting system. Reducing the incidence of FBD is therefore a continuing challenge to the Caribbean hospitality industry.

**The most effective tools for preventing food borne and other illnesses are science-based food safety management, education and training.**

### **What is being offered?**

**This course is designed to achieve employers' obligations for best practices in food safety, health and environmental sanitation**

It is the internationally recommended comprehensive capacity-building proficiency course, using effective science-based knowledge and skills; to ensure a safe supply of food to locals and visitors in the Caribbean and thus protect against FBD; reduce outbreaks of illnesses, minimize adverse publicity, risks lawsuits, image and reputation.

Professional Certification will be accomplished through the internationally recognized USA **National Restaurant Association Educational Foundation (ServSafe)**. SERVSAFE is recognized in 95% of the jurisdictions in the United States

Training will be conducted by experienced, ServSafe and NRFSP-certified food safety professionals. Course materials will be provided, including the Food Safety and Sanitation Standards, "Food safety Principles", Food borne pathogens, Food safety, and HACCP principles, Checklists and other user guides.

### **Why is this training Unique?**

- **Specifically designed for the Caribbean tourism industry by the inclusion of the following topics in the standard training material**
  - Food safety and environmental assessment of your facility
  - Experiences and lessons learned from Caribbean outbreaks
  - Common risky foods and practices in the Caribbean
  - Caribbean specific best food safety practices &
  - Caribbean food safety laws and regulation
  - Caribbean *Food Safety and Sanitation Standards*
  - Food safety and environmental safety checklists.
- **Facilitated by CARPHA , the region's sole Public Health Agency**

### **Topics to be covered include:**

- Food Safety principles
- Causes and prevention of food borne illness (bacteria, viruses, parasites toxins)
- The safe food handler
- Food Allergens
- Ensuring food safety from purchasing to service (farm to table)
- Food Safety Systems & HACCP
- Cleaning and Sanitizing
- Integrated Pest Management
- Regulatory Compliance and Crisis Management
- Effective techniques for training and supervising staff

### **Who should attend?**

- Public health surveillance staff
- Environmental health officers
- Food safety officers/inspectors
- Chefs and food service executives
- Chief Stewards
- Food & Beverage Managers & Supervisors
- Restaurant/Banquet Managers & Supervisors
- HSE Managers
- Managers/supervisors along the chain from purchasing to receiving
- Individuals with training responsibilities
- Hotel nurses

**Duration: 2.5 days**

### **Certification:**

- Internationally Recognized Certification from ServSafe and the National Registry of Food Safety Professionals, based on end of course examination.
- Valid for 5 years

**Class Size:** minimum: 30 maximum 35