

GLOBAL FOOD SAFETY

FOOD AND BEVERAGE INDUSTRY

**LICENSED
TRAINING
ORGANIZATION**



WWW.GLOBAL-FOODSAFETY.COM

NEW EDITION



WE ARE

NEXT TO YOU



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WE PROVIDE TRAINING RECOGNIZED BY:



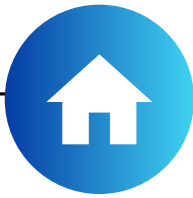
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Our Offered Services



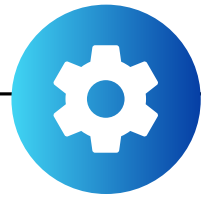
TRAINING

The most relevant topics, thoroughly updated and inclusive of international certification*, available for both corporate and public settings.



AUDITS

Supplier and co-packer audits for the verification of ingredients, packaging materials, co-packing, and exporters in accordance with FSMA regulations.



CONSULTING

Everything you require to obtain assistance in developing your FS&Q MS, in accordance with GFSI-recognized schemes and FSMA.

About Global Food Safety

We are a recognized and licensed organization by Exemplar Global and SQFI, featuring instructors and auditors with extensive experience in the food industry, acknowledged by the International HACCP Alliance (IHA), Seafood HACCP Alliance (SHA), FSPCA, and Produce Safety.



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CALL TO US NOW

1600 Ponce de Leon Blvd STE 901, Coral Gables, FL 33134, USA.

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SHOW THE BEST OF YOU

CERTIFY YOUR SKILLS NOW

20 hours

PCQI-Qualified Individual in Preventive Controls for Human Food. **Certificate issued by the Food Safety Preventive Controls Alliance.**

8 hours

Traceability, Recall Strategy, and Consumer Compliance. **Certificate issued by Global Food Safety**

12 hours

FSVP-Foreign Supplier Verification Program for Importers based in the USA. **Certificate issued by the Food Safety Preventive Controls Alliance.**

24 hours

Sanitary Design (Engineering) – Facilities and Equipment in the Food Industry. **Certificate issued by Exemplar Global**
*Optional

16 hours

Program for Intentional Adulteration Prevention and Food Defense. **Certificate issued by the Food Safety Preventive Controls Alliance.**

12 hours

Cleaning and Sanitation – Validation of CIP Cleaning. **Certificate issued by Exemplar Global**
*Optional

8 hours

Environmental Monitoring for Industries Producing Food-Contact Packaging Materials. **Certificate issued by Global Food Safety**

16 hours

Integrated Pest Management Program – Execution and Validation. **Certificate issued by Global Food Safety**

8 hours

Micro Environmental Monitoring for the Fermented Food Industry in Breweries. **Certificate issued by Global Food Safety**

16 hours

Allergen Management within the Food Industry. **Certificate issued by Exemplar Global**
*Optional

8 hours

Micro Environmental Monitoring for Pathogens in Ready-to-Eat Foods – Mitigation of Environmental Pathogens on Surfaces. **Certificate issued by Global Food Safety**

8 hours

Foreign Matter Control and Prevention – Metal Detection and X-Ray Detection. **Certificate issued by Global Food Safety**

8 hours

Food Microbiology. **Certificate issued by Global Food Safety**

8 hours

Good Manufacturing Practices. **Certificate issued by Global Food Safety**

8 hours

Economically Motivated Food Fraud – Informed by FDA GFSI and PAS 96. **Certificate issued by Global Food Safety**

8 hours

Good Maintenance Practices for Projects and Preventive Maintenance – Best practices within the American industry. **Certificate issued by Global Food Safety**

16 hours

Food Defense / Food Defense Seminar – According to GSFI and PAS 96. **Certificate issued by Global Food Safety**

12 hours

Good Laboratory Practices in accordance with ISO 17025. **Certificate issued by Global Food Safety**

12 hours

Risk Management, Emergency Response, and Crisis Management. **Certificate issued by Global Food Safety**

8 hours

Good Agricultural Practices **Certificate issued by Global Food Safety**

24 hours

Better Process Controls School in Special Processes. **Certificate conferred by Mississippi State University.**

12 hours

Produce Safety Growers – PSA Producer Program. **Certificate granted by the Produce Safety Alliance and the Association of Food and Drug Officials (AFDO).**
Course duration may exceed the schedule.

SHOW THE BEST OF YOU

CERTIFY YOUR SKILLS NOW

8 hours

Audit Techniques - Internal Auditor in accordance with ISO 19011
Certificate issued by Global Food Safety

12 hours

Supplier Management – Program Execution.
Certificate issued by Global Food Safety

16 hours

Interpretation and Implementation of the ISO 22000:2018 Standard
Certificate issued by Global Food Safety

8 hours

Basic HACCP – Introductory Course
Certificate issued by the International HACCP Alliance.

24 hours

Internal Auditor FSSC 22000 and ISO 22000:2018.
Certificate issued by Exemplar Global.
Mandatory to complete the ISO 22000:2018 interpretation course.

16 hours

HACCP Implementation – Advanced Course with Gold Certification
Certificate issued by the International HACCP Alliance.

24 hours

Interpretation and Implementation of FSSC 22000 and ISO 22000:2018
Certificate issued by Exemplar Global.

16 hours

HACCP System Audit – Advanced Course – Premium Certification
Certificate issued by the International HACCP Alliance.

40 hours

Lead Auditor in FSMS – FSSC 22000 and ISO 22000:2018.
Certificate issued by Exemplar Global.

12 hours

HACCP SEAFOOD – Advanced Course in Fish and Seafood
Certificate issued by the Seafood HACCP Alliance and AFDO.

12 hours

Implementing the SQF Fundamentals
Certificate issued by SQFI.

16 hours

HACCP MEATS – Advanced Course on USDA Regulatory Oversight
Certificate issued by Global Food Safety

16 hours

Implementing the SQF System
Certificate issued by SQFI.

8 hours

CTPAT – Customs Trade Partnership Against Terrorism.
Certificate issued by Global Food Safety

32 hours

Internal Auditor ISO 9001:2015
Certificate issued by Exemplar Global.

8 hours

Acidified Foods in accordance with 21 CFR 114-FDA
Certificate conferred by Mississippi State University.

8 hours

Corrective Actions Workshop – Root Cause Analysis – Juran Methodologies.
Certificate issued by Exemplar Global.

8 hours

Statistical Process Control (SPC) utilized within the food industry.
Certificate issued by Global Food Safety

MEET OUR TEAM

PARTNERS

We are a licensed training organization and/or instructors acknowledged by the following partners:





We are Your Best Choice

CONSULTING

FSSC 22000

- Gap analysis.
- Corrective Action Framework
- Models for implementation.
- Adaptation to the updated version.
- FSSC and Exemplar Global accredited courses.
- PRE-CERTIFICATION AUDIT

SQF

- Gap analysis.
- Corrective Action Framework
- Models for implementation.
- Development and enhancement of HACCP.
- SQF and Exemplar Global accredited courses.
- PRE-CERTIFICATION AUDIT

HACCP

- Program development.
- Validation of the PCC.
- Implementation Guidelines

ENVIRONMENTAL MONITORING PROGRAM

- Program design in accordance with FDA regulations and GFSI-recognized frameworks.
- Guidance and training for the development of PMA for pathogens, deterioratives, and indicators.

SANITARY DESIGN

- Guidance on the planning of new projects or structural reforms, including types of flooring, walls, drainage systems, and food processing equipment such as pumps.
- Exemplar Global has approved training in Healthcare Infrastructure and Equipment Design.
- Guidelines established by organizations such as 3-A, NAMI, USDA, and EHEDG.

CLEANING PROGRAM

- Validation for CIP and COP systems.
- Development of the cleaning validation protocol.
- Scope for the validation of microbiological and allergenic cleaning.

Internal Audits

Co-packers, suppliers of ingredients and packaging materials, distribution centers, and primary manufacturing facilities.

- 
- ◆ **GMP**
 - ◆ **HACCP**
 - ◆ **ISO 22000**
 - ◆ **FSSC 22000**
 - ◆ **SAFE QUALITY FOOD**
 - ◆ **FSMA-FSVP/CFR 117/507**
 - ◆ **CUSTOMER POLICIES**
 - ◆ **THERMAL PROCESSES CFR 113**



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