

Food Safety Prerequisite Programs

FOOD

Technical Assistance

Our Services

The University of Idaho and TechHelp are pleased to provide the following food safety services:

- Assessment of Facility Needs for Food Safety Program Implementation
- Preparation for Third Party Inspections
- Hands-On Assistance with Prerequisite Programs (e.g. GMP's, Sanitation, Pest Control, Chemical Control, Preventive Maintenance, Glass and Brittle Plastics Control, Recall, Calibration, and Allergen Control)
- Written Policies, Guidelines, and Standard Operating Practices
- Monitoring Forms for Program Documentation (e.g. The Sanitation Master Cleaning Schedule)
- Pest Control and Sanitation Program Set Up
- Preventive Maintenance Programs
- Training of Employees and Management
- Food Safety Self-Inspection Programs
- Microbiological Monitoring Program for Product, Equipment, and Environment
- On-Site Practical Food Safety Workshop

Who We Are

Our Food Processing Team comprises a manufacturing extension specialist, university faculty, and contracted partners. Together we bring a wide variety of services to the food industry through site visits, needs assessments, on-site project work, on-site training, and applied research in university laboratories. Once completed, all project work is surveyed to ensure we provide high quality assistance with maximum impact to our clients.

Food Safety Prerequisite Programs Continued

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Lead Service Provider

Jeff Kronenberg, Food Processing Specialist with the University of Idaho and TechHelp, has 20 years experience working in the food industry in such areas as quality assurance, sanitation, food safety, and HACCP. He developed a company-wide HACCP program at Frito-Lay, implemented HACCP at numerous plant operations at the J.R. Simplot Company, and has worked with AIB International in conducting both HACCP Workshops and HACCP Accreditation Audits across the U.S. Jeff has taught both basic and advanced HACCP at regional and national venues in conjunction with the Northwest Food Processors Association, AIB International, and other partners. Jeff is a certified AFDO HACCP trainer, having met the requirements of FDA HACCP regulations (21 CFR Part 123). He has taught the AFDO Seafood HACCP curriculum to several companies in Idaho and Utah.

For More Information

go to www.techhelp.org
or contact Jeff Kronenberg
at 208-364-4937

 University of Idaho
Extension

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