



BRIXEY ENGINEERING STRATEGIES & TRAINING

Presents

Food Safety: The role of maintenance

Date: Feb 6th & 7th

Time: 8am to 4:30pm

2 – Day Class

Location: Middleby Bakery Group

Bakery Innovation Center

808 Stewart Ave, Plano, TX 75074

Sponsored by:  **MIDDLEBY BAKERY GROUP**

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Objective	To provide attendees with Best Practices for ensuring food safety from a required maintenance perspective.
Benefits	<ol style="list-style-type: none"> 1. Become <i>proactive</i> rather than <i>reactive</i> maintenance activities related to food safety. 2. Attendees will learn critical steps for controlling mold and preventing foreign material contamination risk. 3. Important design elements to consider when ordering and installing new equipment or maintaining your plant. 4. How to inspect production assets with food safety in mind. 5. Managing and standardizing maintenance fluids, lubricates and sealants. 6. The maintenance role in HACCP and FSMA. 7. Documentation matters and so does the order of the process.
Who Should Attend	Maintenance Managers, Plant Engineers, and Food Safety Managers looking to develop, implement, or improve food safety and lower risk.

The class will take place at The **Middleby Bakery Innovation Center**, a state-of-the art 30,000 sq. ft. test bakery, with the latest equipment used to develop and test a variety of baked goods.

Course Prices	
1 Attendee	\$695.00 (Full Price)
2-3 Attendees	\$625.00 (10% discount)
4-5 Attendees	\$556.00 (20% discount)
6+ Attendees	\$521.00 (25% discount)
Instructor: Rowdy Brixey www.brixey-eng.com	

