

Sanitation Controls Practitioner Program



Build your food safety sanitation competencies in a low-stakes educational environment!

Technical Sessions

In-person Workshop

Online Modules

Join us on a hybrid sanitation journey!

This program introduces key sanitation concepts for food processors through hands-on learning experiences, including:

- ✓ An engaging online program
- ✓ A 1-day, in-person practice session in Olathe, KS (August 11)
- ✓ A series of virtual coaching sessions to aid in sanitation program implementation in your food production.

PART 1 Self-Paced Online Training Program

PART 2 In-Person Course



August 11 | 9:00 – 4:30pm CT



Kansas State University-Olathe
22201 W Innovation Dr. Olathe, KS

FULL PROGRAM

(online training, in-person workshop, and 3-virtual coaching sessions)



\$200

[Full Program Registration](#)



ONLINE PROGRAM ONLY

\$150

[Online Program Registration](#)



Any opinions, findings, conclusions, or recommendations expressed at this training are those of the author(s) and should not be construed to represent any official USDA or U.S. Government determination or policy.

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Workshop Questions?
Contact producesafety@ksu.edu

