Logistics and equipment operation

Food safety in warehousing and transport

One day to control food safety where the factory no longer sees it: at receipt, in storage, during picking and in transport. Hazards and cross-contamination, warehouse prerequisite programmes, temperatures, allergens, vehicle cleanliness and food defence are covered using your own warehouse and flows. The course links to your customers' requirements and to the storage and distribution standards.

Duration : 1 day

Objectives

1. Identify the physical, chemical, biological and allergen hazards specific to storage and transport
2. Apply the warehouse prerequisite programmes: building, cleaning, pests, hygiene, non-conforming products
3. Inspect a vehicle and a delivery at receipt and at dispatch
4. Organise storage to avoid cross-contamination and respect date rotation
5. Link site practices to the requirements of BRCGS Storage & Distribution and customer specifications

Programme

Day 1 — morning

• Hazards in warehousing and transport: foreign bodies, pests, chemicals, allergens, temperature breaks

• Prerequisite programmes: building, cleaning, pest control, personnel hygiene, maintenance

• Receipt: vehicle condition, temperature, packaging integrity, labelling, dates

• Management of non-conforming products, returns and damaged packaging

Day 1 — afternoon (workshop)

• Storage: segregation of allergens, non-food and chemical products, FEFO rotation

• Transport: vehicle cleanliness and condition, mixed loads, seals, temperatures

• Food defence: control of access, docks and vehicles

• Workshop: inspect an area of your warehouse with a check grid; knowledge test

Teaching methods

• Guided inspection of an area of your warehouse or dock

• Photos of real storage and transport situations to analyse

• Receipt and dispatch check grid adapted to your products

• Delivered in French or Darija for dock teams

Assessment and documents

A knowledge test and feedback on the inspection carried out in the workshop, and an end-of-course evaluation at D+1. A numbered training certificate that can be verified online for each participant; the company receives the training report and the inspection grid.

Bilingual materials for every participant; each classroom course comes with its digital twin on OmniLearn.

Good to know

To prepare a warehouse certification, the “BRCGS Storage & Distribution / IFS Logistics” course details the standards. The “Cold chain: control and breaks” course goes deeper into temperature-controlled products.

Practical information

Duration	1 day
Audience	Warehouse and transport managers, dock supervisors, warehouse operatives, drivers, quality teams of food platforms
Prerequisites	No prerequisites
Group size	Groups of 6 to 12 participants, in-company
Format	In-company, face to face on your site
Language	French, Darija or English; bilingual materials
Funding	OFPPT special training contracts (TFP), GIAC, Maroc PME: we prepare the applications with you, at no extra cost.
Programme customisation	Programme adapted to your procedures, your equipment and your audience

Frequently asked questions

Do we need to be certified to attend this course?

No. It suits any warehouse or carrier handling foodstuffs, certified or not. It also meets the training requirements that manufacturers set for their logistics providers.

How does it differ from HACCP training?

HACCP training deals with the hazard analysis of a manufacturing process. This course deals with products already packed or in bulk during storage and transport, with the practices of the dock and the driver.

Should drivers take part?

It is useful for the transport part: checking the vehicle body before loading, temperatures, seals, what to do in an incident. A session can bring dock teams and drivers together.