Food safety

Product Safety in the Packaging Workshop (Operators)

A half day for operators in workshops that make, print or convert packaging intended for food. They learn why packaging can make food unsafe or mislead the consumer, and which actions prevent it: hygiene, foreign bodies, blades, inks and odours, line clearance, nonconforming products, traceability. The session takes place beside the machines, in Darija or French.

Duration : 0.5 day

Objectives

1. Explain how a packaging defect can contaminate food or mislead the consumer
2. Apply the hygiene and foreign body control rules of their workshop
3. Carry out a line clearance at product changeover to avoid any mix-up of prints
4. Isolate and report a nonconforming product and preserve batch traceability

Programme

Half day

• What packaging becomes: contact with food, migration, odours, text read by the consumer

• Workshop hygiene: work wear, hands, food, personal items, tidying of workstations

• Foreign bodies: blades and cutters, staples, glass and hard plastic, shavings, insects

• Job changeover: line clearance, first-off checks, conformity to the press proof, pallet identification

• Nonconforming product: isolate, identify, report, never put back into circulation without a decision

Teaching methods

• Delivered beside the machines, in Darija or French

• Anonymised examples of defective packaging and customer complaints

• Line clearance exercise at a workstation in your workshop

• Final quiz, oral if needed

Assessment and documents

Written or oral quiz, reaction survey at D+1. Attendance by QR code; numbered certificate verifiable online for each operator; training report handed to the company for the audit file.

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

Good to know

For supervisors, the two-day course “BRCGS Packaging Materials Issue 7” presents the full standard. Control of blades, glass and detectors is covered in depth in “Foreign Body Control”.

Practical information

Duration	0.5 day
Audience	Production operators, machine operators, printers, storekeepers
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

Which workshops are concerned?

Sites that produce packaging for the food industry: printing, extrusion, thermoforming, die-cutting, converting of board, plastic or metal. Examples are adapted to your processes.

Why insist on line clearance?

Packaging printed with the wrong text can lead to a recall, for example when an allergen is missing from the label. Line clearance at changeover is the first protection against this risk.

Does it meet the expectations of BRCGS Packaging Materials or IFS PACsecure?

It covers the hygiene and product safety training that these standards expect for production personnel. The evidence supplied, attendance sheet, test and certificates, is designed for the audit file.