

Contamination Control

Introduction and Overview

- ◆ What Contamination Control
- ◆ Adulterated Drugs

Types and Sources of Contamination

- ◆ Food Adulteration
- ◆ Food Consumption Rules
- ◆ Pest Controls
- ◆ Restricted Personal Items
- ◆ Restricted Substance Items
- ◆ Contamination Categories

Examples of Contamination

- ◆ Glass Shards
- ◆ Metal Shards
- ◆ Hair
- ◆ Mold
- ◆ Bacteria
- ◆ Campylobacter
- ◆ Streptococci
- ◆ Listeria
- ◆ E. Coli

Buildings and Facilities

- ◆ Environmental Controls
- ◆ Cleaning
- ◆ Housekeeping
- ◆ Sewage and Refuse

Personnel Responsibilities

- ◆ Hand Washing
- ◆ Illness and Lesions
- ◆ Clothing and Gowning

Raw Materials and Components

- ◆ Testing
- ◆ Component Cleaning

Summary

- ◆ Quality
- ◆ Purity
- ◆ Safety
- ◆ Efficacy

Course Length: 46 Minutes includes time to take the final exam.

Times are estimates and vary depending on the speed of taking the course assessments. Quiz questions are presented twice, once for the practice quiz and once for the final exam. Quiz times are estimated at 0.75 minutes for each question. Individual student response times may vary.

Who should take this class? New employees or those who need a refresher in GMPs as it relates to contamination control. This is a great course as a part of a preventive action.

To purchase this program visit our on line shopping cart at:

<http://gallery.bcentral.com/GID5138385DD496508-CBT-Modules.aspx>

or,

Call: (415) 487-3500 to speak to a training consultant.