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AIB International Implements Changes to Personalize Food Safety Essentials Online Experience

Manhattan, Kansas – AIB International, global leader in raising the unparalleled standard for food safety and quality, has deployed changes to its Food Safety Essentials online program to improve the frontline worker experience and update best practices from a global perspective. The multi-lesson program offers an automated system that instantly records and updates training records.

New features include:
• Interactive design features
• Animated lessons
• Updated content built around global industry best practices
• Current regulatory requirements with entry-level workers in mind
• Quality narration

“Our goal with updating Food Safety Essentials Online is to focus on the experience we provide for frontline employees. We were able to move forward with integrating new food safety standards that reach a global audience.” said Katie Mayes, Vice President of Marketing and Product Development at AIB International. “This bilingual product provides a greater breadth of content than any other competitor product. This is just one more solution to our continued investment in food safety online training.”

Food Safety Essentials Online includes 15 lessons that support all food safety programs including GMPs, allergen control, pest management, cleaning practices, and much more. To support which lessons are most relevant for today’s frontline workers, AIB International partnered with FDAzilla, the industry’s leading platform for GMP inspection analytics, to better understand the implications that poorly implemented personnel practices can have.

From their platform, we were able to quickly identify all companies that have been cited with CFR 117.10 citations and then download the associated Warning Letters and 483s for those inspections. Read the FDA statements in our blog post, “Tip of the Week: Frontline or Bottom Line: What Risk Do Under-Trained Employees Present?”

About AIB International
AIB International empowers clients worldwide to elevate their food safety and production process capabilities by developing and delivering application-oriented learning, consulting, and value-added services. To find out more about AIB International please visit us at www.aibonline.org or call 800-633-5137.

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