## June 12, 2024 • YORK, PA

**MRG laboratories**

**AMRRI**
RELIABILITY CENTERED LUBRICATION

# Food Production
# Lubrication Workshop

Food production processing presents unique challenges to equipment reliability and lubrication in these capital-intensive production environments. When an experienced and capable workforce is armed with the knowledge of lubrication best practices including filtration, lubricant sampling and analysis, and condition-based lubrication replenishment, life extension of critical components and reduction in O&M costs can be substantial.

Food production, Packaging, and Pharmaceutical manufacturing professionals will gather for a 1-day workshop to tackle machinery care and reliability improvement issues through laboratory time, classroom workshops, hands-on training and review and preparation for the FPL certification exam. The goal of this workshop will be to share and learn best practices in reliability-based lubrication and lubricant analysis techniques to deliver cost- saving solutions to the attendees and their companies.

This course will mark the first public class offering to prepare for the new **Food Processing Lubrication (FPL) Certification Badge** from ICML. Exam will be offered at the end of the instruction for those wishing to pursue this certification, exam fee included in cost for in-person attendees. Option to participate live online as well.

### *REGISTRATION DEADLINE June 5, 2024*

*All training occurs at York College's J.D. Brown Entrepreneurship Center at King's Mill Depot, 410 Kings Mill Road, York, Pennsylvania.* Contact us for custom training opportunities at your facility.

## WORKSHOP SESSIONS

1. Food Grade Lubricants
   - **FDA, FSMA, ISO, & other Lubricant Regulations**
   - **Safe & Cost-Effective Use of Non-Food Grade Lubricants**
   - **Proper Lube Selection for Machine Applications**

2. Lubricant Analysis Testing [Hands-On]
   - **Lubricant Life Optimization**
   - **How clean is your oil (or grease)?**
   - **Wear Debris (Quant & Qual)**

3. Oil & Grease Analysis Case Studies
   - **Detecting food product in a lubricant sample**
   - **Mixed FG and non-FG lube detection**
   - **Generating criteria using NAVIGATOR™ software**

4. Contamination Control
   - **Microbial Detection and Remediation**
   - **Keeping food out of lubricants and lubricant out of foods**
   - **Contaminant Quantification and Removal Methods**

5. Machine Retrofits [Hands-On]
   - **Splash Bath & Circulating Systems**
   - **Breathers and Filters**
   - **Sensors & Sampling**

6. Automatic Lubrication Systems
   - **Grease and Oil Design Types**
   - **Calculating Auto-Lube Savings**
   - **Ultrasound triggered lubrication (manual & automatic)**

7. Building Work Practices
   - **Creating a Clean-Inspect-Lube culture in food production**
   - **Optimizing Lubrication Routes**
   - **Integrating targeted inspections to enhance lubrication and safety**

FOOD PROCESSING LUBRICATION
**FPL**
ICML CERTIFIED