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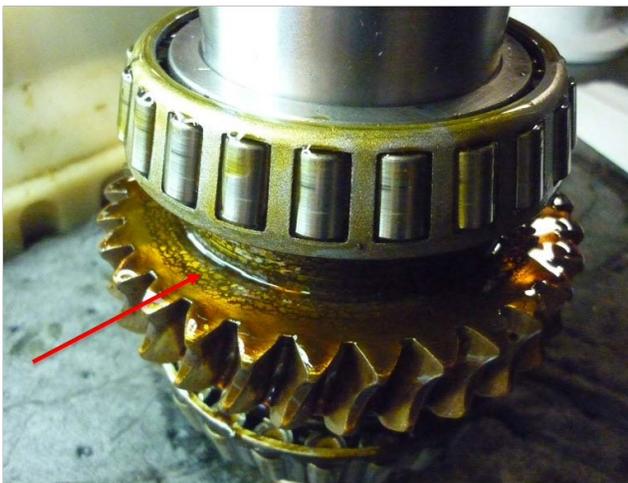
Food Production Lubrication Workshop



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. The first half of the day will be classroom instruction, walk-through of a working lubrication laboratory, and the optional ICML Exam (direct registration required with www.lubecouncil.org). The afternoon is an optional tour at ADUSA, where they will share some of their autonomous operations and their in-house laboratory for asset lubrication testing.

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 not included in cost)



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. 717.843.8884

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