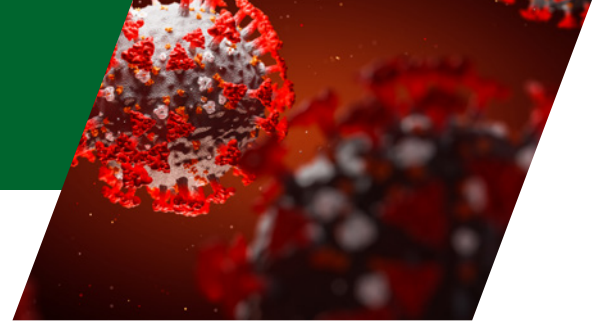


SAFETY TRAINING SOURCE



COVID-19 Courses

Safety National has collaborated with SafetySkills to offer Safety Training Source to our clients. This complimentary resource now offers over 40 training courses that are relatable to COVID-19 and associated topics. All course titles are SCORM and AICC compatible and can be uploaded to alternative learning management systems.

COVID-19 PREVENTION STRATEGIES

- » Coronavirus (COVID-19) Prevention 9 mins.
- » Coronavirus (COVID-19) Prevention in the Workplace 20 mins.

EMERGENCY PREPAREDNESS

- » Medical Emergencies (Microlearning) 10 mins.
- » Hand Hygiene in Food Manufacturing 15 mins.
- » Housekeeping Awareness (Microlearning) 7 mins.
- » Industrial Hygiene 21 mins.
- » Influenza Pandemic Planning for Businesses 14 mins.
- » Influenza Prevention (Microlearning) 8 mins.
- » Influenza Symptoms and Prevention Strategies for Employees and Business Owners (Microlearning) 7 mins.
- » Latex Allergy 14 mins.
- » N95 Respirators - Preventing Airborne Disease Transmission 22 mins.
- » Occupational Safety and Health Programs 18 mins.
- » Personal Protective Equipment 20 mins.
- » Personal Protective Equipment: Eye and Face Protection (Microlearning) 7 mins.
- » Respiratory Protection: Basic Requirements (Microlearning) 7 mins.
- » Respiratory Protection: Respiratory Hazards (Microlearning) 7 mins.
- » Respiratory Protection: Wearing and Maintaining Respirators (Microlearning) 10 mins.
- » Safe Housekeeping for Retail Workers 16 mins.
- » Hazard Communication 27 mins.

TELEWORK SUPPORT

- » Electronic Communication Etiquette for Business 24 mins.
- » Office Ergonomics 17 mins.
- » Office Ergonomics: Body Positioning (Microlearning) 6 mins.
- » Office Ergonomics: Ergonomic Controls (Microlearning) 5 mins.
- » Office Ergonomics: Risk Factors and Injuries (Microlearning) 5 mins.

DISINFECTANT SAFETY

- » Chemical Safety 26 mins.
- » Chemical Safety – Chemical Hazards (Microlearning) 6 mins.
- » Cleaning and Sanitizing in Food Manufacturing 87 mins.
- » Cleaning and Sanitizing in Food Manufacturing – Module 1 – Introduction to Cleaning and Sanitizing 18 mins.
- » Cleaning and Sanitizing in Food Manufacturing – Module 2 – Chemical Hazards 26 mins.
- » Cleaning and Sanitizing in Food Manufacturing – Module 3 – Chemical Handling and Storage 17 mins.
- » Cleaning and Sanitizing in Food Manufacturing – Module 4 – Effective Cleaning 18 mins.
- » Cleaning and Sanitizing in Food Manufacturing – Module 5 – Effective Sanitizing 16 mins.
- » Household Chemical Safety 15 mins.
- » Safe Housekeeping in the Hospitality Industry 30 mins.
- » Safety Data Sheets 25 mins.

COVID-19 WORKFORCE MANAGEMENT

- » Access to Medical Records 12 mins.
- » Fatigue Management 16 mins.
- » Hazard Communication: Medical Recordkeeping (Microlearning) 3 mins.
- » HIPAA Compliance Training 13 mins.
- » HIPAA Compliance Training for HR Officers 17 mins.
- » Time Management 12 mins.
- » Time Management Skills – Accomplishing Goals (Microlearning) 5 mins.

For additional information or to request a web-based demonstration of Safety Training Source, please e-mail map@safetynational.com.

