INSIGHTS

BY CHEMSTATION

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CHEMSTATION



Micro Monthly: 30 Years of HACCP

Join us for Micro Monthly on Friday, May 8, at 11am ET/10am CT as Director of Food Safety for ChemStation, Kara Mikkelson, celebrates 30 years of HACCP with Sharon Beals of SKKB LLC and Kim Rice of Rose Acre Farms. Don't miss out on what will likely be a lively conversation of this regulation, where they will dig into the origin, implementation, and evolution of HACCP over three decades! Click here to sign up for this free webinar!

If you have missed any of the past Micro Monthly webinars, they are available on our website under Chem U – Training and Resources (located under the About tab). Past topics have included *The Hidden Power of Water in Sanitation*, *Root Cause Analysis in Food Sanitation*, and *A Deep Dive into Soil and Detergents*.

Whether you join us live or catch a recording later, Micro Monthly webinars are designed to help you stay informed, confident, and proactive in your sanitation and food safety programs. We hope you'll join us – and explore the growing library of ChemStation educational resources available to you.



Upcoming PCQI and HACCP Virtual Training

Are you ready to elevate your knowledge and meet FDA requirements as a Preventive Controls Qualified Individual (PCQI)?

ChemStation's Eagle Team is excited to offer the FSPCA Preventive Controls for Human Food online course (Version 2.0), the FDA-recognized curriculum for food safety professionals, on June 16-18, 2026.

Participants will also complete HACCP training, covering the seven HACCP principles. Full attendance with cameras on is required. Those who complete this live, web-based course will receive PCQI and HACCP certificates.

Click here for all the details and to register!



Women in Manufacturing

ChemStation Philadelphia recently wrapped up an inspiring Women in Manufacturing event, welcoming nearly 40 attendees from across the manufacturing industry. The room was filled with engaging conversations, meaningful connections, and shared experiences that highlighted the strength, talent, and impact of women in manufacturing.

From networking and idea-sharing to encouragement and camaraderie, the event created a space where participants could learn from one another and celebrate their collective contributions to the industry.

A heartfelt thank you to everyone who attended, and a special shoutout to Olivia, Kayla, Courtenay, and the entire Philadelphia team for their hard work and dedication in making this event such a success.

Develop success from failures. Discouragement and failures are two of the surest steppingstones to success.
– Dale Carnegie

Be so good they can't ignore you.
– Steve Martin

I attribute my success to this: I never gave or took any excuse.
– Florence Nightingale

Upcoming Events

May 8: Micro Monthly: 30 Years of HACCP – Free Webinar

June 16-18: PCQI and HACCP Training – Virtual (Live)

June 19: Micro Monthly: CSI Preview – Free Webinar

Oct 26-28: ChemStation Sanitation Institue: Food Safety & Sanitation Summit (CSI) – Chicago IL

Nov 10-12: PCQI and HACCP Training – Virtual (Live)