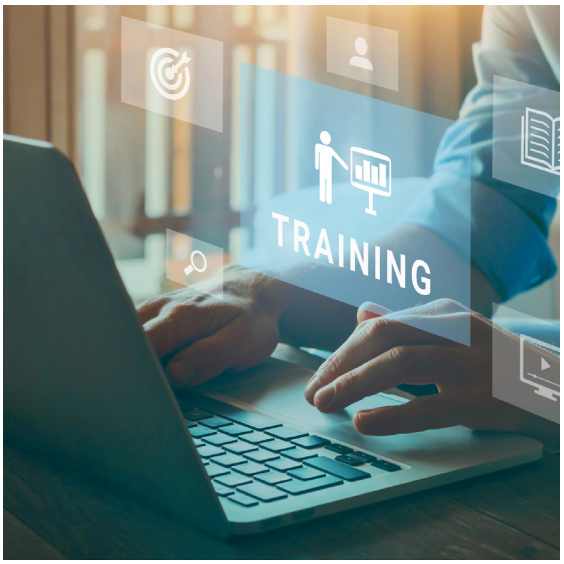
INSIGHTS

BY CHEMSTATION

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CHEMSTATION



PCQI + HACCP Virtual Training Opportunity

A strong food safety program begins with continuous evaluation and a commitment to improvement, and ChemStation helps customers strengthen their food safety efforts through customized sanitation solutions, technical expertise, employee training, and ongoing support.

To further invest in food safety education, ChemStation is offering **PCQI + HACCP Virtual Training** on November 10-12. This live, three-day course covers Preventive Controls for Human Food regulations, HACCP principles, GMPs, hazard analysis, sanitation controls, supply chain controls, recall planning, and more. Using the FDA-recognized FSPCA standardized curriculum, the training is designed for professionals working in food manufacturing, processing, packing, and holding environments. Participants who complete the live web-based course will receive both PCQI and HACCP certificates. Full attendance with cameras on is required.

Whether you're strengthening your current program, preparing for future challenges, or investing in your team's professional development, this training provides practical knowledge and recognized credentials to help support your food safety goals. Click here for complete course details and registration information.

NRMCA's ConcreteWorks OCTOBER 15-18 Nashville 2026

Let's Connect at ConcreteWorks: Booth #241

NRMCA's **ConcreteWorks** is where the concrete industry comes together to connect, learn, and celebrate the people who keep the industry moving forward. This dynamic annual event combines business insights, educational opportunities, networking, and hands-on experiences designed to inspire innovation and strengthen industry relationships.

We're looking forward to connecting with concrete industry professionals and discussing solutions for concrete removal, truck wash applications, form release products, and more. If you're attending ConcreteWorks on October 15-18 in Nashville, be sure to stop by **Booth #241** and learn how ChemStation helps customers improve efficiency, safety, and performance on the job.

Can't make it? Schedule an on-site assessment with a member of our team!



Last Chance! Last Day for CSI Early Bird Pricing!

October 2 is the last day to lock in Early Bird pricing for the **2026 ChemStation Institute (CSI) Food Safety & Sanitation Summit**. Join food safety and sanitation professionals from across the industry for three days of education, networking, and practical insights you can take back to your facility. Register today and secure your spot before pricing increases!

On the October 9th ***Micro Monthly*** webinar (at 11:00 am ET) join Kara Mikkleson, ChemStation's Director of Food Safety, for a special CSI preview featuring this year's CSI keynote speaker, Bryan Armentrout. Bryan, along with Tia Glave and Jill Stuber of Catalyst Food Leaders, will be leading a workshop at CSI focused on risk assessment and leadership development. As the conference keynote, Bryan will share insights from his distinguished career and the lessons he has learned along the way. Tune in for an engaging and thoughtful discussion. Click here to register for this free ***Micro Monthly*** webinar.

An investment in knowledge pays the best interest.
– Benjamin Franklin

Excellence is the gradual result of always striving to do better.
– Pat Riley

There is nothing so useless as doing efficiently that which should not be done at all.
– Peter Drucker

Upcoming Events

Oct 9: Micro Monthly: CSI Preview – Free Webinar

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

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