

Microbiological Criteria in Food | What They are and Where They Come From

Course overview 12th May & 4th November | 09:00 - 13:30 | 14:00 with assessment

This online training course provides insights into Microbiological Criteria. We will focus on how microbiological criteria are set, with reference to legal, regulatory, and commonly accepted standards, alongside customer specifications.

We will cover sources of information, examples of Microbiological Criteria for a variety of different foodstuffs, what constitutes an adverse test result, and the interrelations between ingredient, in-process, and finished product microbiology.

Delegates will gain awareness of the significance of different microorganisms in a variety of sample types, why various parties may set differing Microbiological Criteria, how to approach setting their own Microbiological Criteria for in-house acceptance and supplier specifications.

This training is designed for Quality and Technical professionals with responsibility for setting or approving Microbiological Criteria, planning, or organising Microbiological Testing programmes, and those determining actions, including Microbiological Investigations, in response to Microbiological Results.

What is it about

- Where Microbiological Criteria come from
- Legal microbiological criteria
- UK and EU food safety law with relevance to Microbiological Criteria
- Regulatory guidance and standards
- Industry guidance
- Examples of Microbiological Criteria for a variety of foodstuffs
- Influence of processing and packaging on acceptability criteria
- Assessing suitability of Microbiological Criteria
- Planning a Microbiological Testing programme
- Considerations for Microbiological Sampling Plans
- Assigning significance to Microbiological Test Results
- Concepts in Microbiological Risk Assessment
- Approaches for setting Microbiological Criteria and Action Levels

Who should attend

- Quality Managers
- Technical Managers
- Quality Team Members
- Specification Technologists
- Food Safety and Quality Specialists
- Auditors who wish to refresh their knowledge

Key benefits

- Development of more advanced microbiological knowledge and expertise
- Understanding of legal and commercial basis for microbiological criteria
- Increased awareness of appropriate actions to be taken in response to adverse microbiological results
- Ability to identify those microbiological criteria which can be set in-house
- Awareness of good practice in setting microbiological criteria
- Gain knowledge to support challenge of existing criteria or supplier specifications where appropriate
- Insight into Microbiological Risk Assessment

Previous knowledge needed

- It is recommended that delegates have attended our Understanding Microbiological Results and Setting Action Limits in Foods course or already have some basic microbiology knowledge through other qualifications such as level 3 HACCP or Food Safety

Your trainer

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**Price: £275 pp
(+£30 with
assessment)**

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