

Microbiological Environmental Monitoring of Food Handling Environments

Course overview 27th January & 16th June | 09:15 - 17:00 | 17:30 with assessment

This online training course provides insights microbiological environmental monitoring within HACCP-based Food Safety Management Systems.

We will look at what is involved in carrying out effective environmental monitoring, what to sample, how to do it, what to do with the results, and how to understand what they mean.

We will look at the pros and cons of different types of sampling in a variety of different circumstances, how to set and review pass/fail criteria and action limits, and how to manage investigative sampling. Participants will be guided in identifying appropriate objectives for a microbiological environmental monitoring programme of their own.

The course is designed for anyone with an interest in environmental monitoring for microbiological and hygienic status in a food handling setting.

What is it about

- What Environmental Monitoring is
- Why do Environmental Monitoring
- Requirements and possible consequences
- Examples
- Establishing Objectives for your Environmental Monitoring programme
- Pathogens and Indicators
- Types of environmental samples
- Biofilms
- Hygienic Design
- Hygiene Zones
- Notes on Listeria and Salmonella in environmental monitoring
- Considerations for sampling plans
- Validation and Verification
- Investigations
- Risks and challenges
- Harbourage and vectors
- Sampling equipment
- Sampling techniques
- What does the lab do with samples?
- Management and Maintenance of and environmental monitoring plan
- Setting and reviewing limits
- Interpretation of results
- Case studies
- Watch-outs and common causes of failure

Who should attend

- Anyone with an interest in environmental monitoring for microbiological and hygienic status in a food handling setting
- Technical Managers
- Quality Managers
- Hygiene Managers
- Technical and Quality Team members
- Food Safety Specialists
- Auditors and others looking to refresh or update knowledge

Key benefits

- What to do and how to do it
- Build confidence in interpreting results
- Key information to ensure your Microbiological Environmental Monitoring is Effective
- Setting and reviewing actions limits
- Insights into investigative sampling
- Developing expertise in food industry microbiology at an intermediate level
- Opportunities to ask our expert questions

Previous knowledge needed

- It is recommended that delegates have attended our Introduction to Microbiological Sampling and Testing of Foods course or already have some basic microbiology knowledge through other qualifications such as level 3 HACCP or Food Safety

Your trainers

Ali Aitchison | Senior Food Safety Consultant
Eurofins Food Testing UK Ltd.

**Price £385 pp
(+£30 with
assessment)**

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