

ENVIRONMENTAL MONITORING PROGRAM FOR FOOD FACILITIES

TRAINING COURSE

SGS ACADEMY

COURSE DESCRIPTION

This course covers designing and implementing an Environmental Monitoring Program (EMP) - a requirement of FSMA Preventive Controls for Human Food - starting with a determination of the pathogen of concern, based on raw materials and finished products. Using case studies and practical examples, learn how to conduct a thorough investigation to determine that primary contamination source has been located and eliminated.

FACE TO FACE: 1 day

VILT: 8 hours

LEARNING OBJECTIVES

Upon completion of this course, learners will be able to:

- Learn how to utilize EMP to verify sanitation
- Understand the steps to investigate the cause and source of a positive sample and take corrective action
- Learn how to use baseline data and zone designations to support sampling plan design for routine monitoring and data trending
- Learn about sanitary design principles and how to apply targeted sampling for equipment and facility layout concerns
- Learn to identify gaps in equipment design where product can become contaminated

PRIOR KNOWLEDGE

It will benefit learners if they have knowledge of the following:

- Hazard analysis
- Preventive controls
- Basic food microbiology
- Food safety management

AUDIENCE

This course is aimed at producers of ready to eat (RTE) foods that need to design and implement an EMP as required by the Preventive Controls for Human Food regulation in FSMA.

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COURSE CONTENT

- Steps necessary to investigate the cause and source of a positive sample and take corrective action
- Test for pathogens
- Create a plan specific to your organization
- Available options for indicator organisms
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- Implications for Food Contact Surface (FCS) and Non FCS sampling
- Baseline data and zone designations to support sampling plan design for routine monitoring and data trending
- Identify sampling results that indicate investigative sampling tactics should be used
- Sanitary design principles and how to apply targeted sampling for equipment and facility layout concerns
- Identify gaps in equipment design where product can become contaminated

COURSE CERTIFICATION



Learners who but have been in attendance for the full duration of the course will be issued with a "Certificate of Attendance."

CONTACT SGS



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