

## **Environmental Monitoring and Aseptic Techniques**

## Course Agenda

	Day 1: 8:00 am – 5:00 pm
8:00 a.m.	INTRODUCTION
8:15 a.m.	SESSION 1: INTRODUCTION TO MICROORGANISMS AND CONCERNS IN THE FOOD PROCESSING ENVIORNMENT
	<ul> <li>Introduction to microorganisms in foods</li> </ul>
	General characteristics
	<ul> <li>Factors influencing growth of microorganisms: The basics</li> </ul>
	Roles in food production
9:45 a.m.	BREAK
10:00 a.m.	SESSION 2: INTRODUCTION TO ENVIRONMENTAL MONITORING
	<ul> <li>Environmental monitoring</li> </ul>
	<ul> <li>Growth niches and biofilms</li> </ul>
	Zone concept
	Target analytes
11:15 a.m.	ACTIVITY PART 1 (investigation, problems, identification) and BRIEFINGS
12:00 a.m.	LUNCH
1:00 p.m.	SESSION 3: DESIGNING A COMPREHENSIVE ENVIRONMENTAL MONITORING PROGRAM
	<ul> <li>Management Commitment and Responsibility</li> </ul>
	Determination of need
	Risk evaluation
	Sampling plan
2:15 p.m.	BREAK
2:30 p.m.	SESSION 3 (continued)
3:15 p.m. METHODS	SESSION 4: SAMPLING: TRAINING OF PERSONNEL & SAMPLING
	Definitions
	<ul> <li>Training of sampling personnel</li> </ul>
	<ul> <li>Sampling tools and techniques</li> </ul>
	Sample integrity
	<ul> <li>Transportation of samples</li> </ul>
	Test methodology
5:00 p.m.	ADJOURN FOR THE DAY



	Day 2: 8:00 am – 5:00 pm
8:00 a.m.	SESSION 5: ROOT CAUSE ANALYSIS CONCEPTS SPECIFIC TO EMP
	<ul> <li>Definitions and background</li> </ul>
	<ul> <li>Regulatory issues</li> </ul>
	Common mistakes
	Data use
9:00 a.m.	BREAK
9:15 a.m.	SESSION 6: DATA MANAGEMENT AND MAINTENANCE OF AN ENVIRONMENTAL MONITORING PROGRAM
	Program management
	Data management
	• Tools
	Communication
10:15 a.m.	BREAK
10:30 a.m.	ACTIVITY PART 2 (data interpretation, next steps) and BRIEFINGS
11:30 a.m.	GENERAL DISCUSSION/SHARING OF EVENTS/MISCELLANEOUS TOPICS
12:00 p.m.	LUNCH
1:00 p.m.	SESSION 7: RESPONDING TO A POSITIVE RESULT IN ENVIRONMENTAL MONITORING
	Terms
	Planning and preparation
	Responses
	Investigational process
	Record keeping
2:15 p.m.	BREAK
2:30 p.m.	SESSION 8: SANITATION VERIFICATION
	Cleaning and sanitation
	Validation and verification
	Best practices
3:00 p.m.	SESSION 9: FDA Guidance for Industry to Control Listeria monocytogenes in RTE Foods
	Overview
	Environmental monitoring aspects
	Example
	Resources
Mérieux NutriSciences	

Mérieux NutriSciences Silliker Mérieux NutriSciences 401 N. Michigan Ave., Suite 1400 Chicago, IL 60611 Tel.: (312) 938-5151 - www.merieuxnutrisciences.com

Better Food. Better Health. Better World.



5:00 p.m.

WRAP UP and CLASS ADJOURNS

Mérieux NutriSciences Silliker Mérieux NutriSciences 401 N. Michigan Ave., Suite 1400 Chicago, IL 60611 Tel.: (312) 938-5151 - www.merieuxnutrisciences.com