

## Introduction to Environmental Monitoring & Sanitation

## Course Agenda

Day 4 0:00 and 5:00 mm		
Day 1 – 8:00 am – 5:00 pm		
Section 1	INTRODUCTION TO MICROORGANISMS AND CONCERNS IN THE FOOD PROCESSING ENVIORNMENT  Introduction to microorganisms in foods General characteristics Factors influencing growth of microorganisms: The basics Roles in food production	
Section 2	INTRODUCTION TO ENVIRONMENTAL MONITORING	
Section 3	REGULATORY REQUIREMENTS FOR SANITATION, SANITARY OPERATIONS, AND ENVIRONMENTAL MONITORING  • FDA Preventive Controls Requirement  • 21 CFR Part 117 Subpart B  • USDA-FSIS Sanitation Standard Operating Procedures  • Other Regulatory Requirements	
Lunch Break (60 min)		
Section 4	SANITATION, ENVIRONMENTAL MONITORING, & EQUIPMENT DESIGN	
Session 5	HYGENIC CONSIDERATIONS IN FACILITY & EQUIPMENT DESIGN	
Session 6	<ul> <li>CLEANERS</li> <li>The function of cleaners</li> <li>Cleaning defined</li> <li>Soil and its components</li> <li>Chemistry of detergents and cleaners</li> </ul>	

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Day 2 – 8:00 am – 12:00 pm	
Section 8. Section 9	SANITIZERS  SANITATION VERIFICATION  • Monitoring of Cleaning and sanitation  • Validation and verification  • Best practices
Section 10 Section 11	ROOT CAUSE ANALYSIS & CORRECTIVE ACTION  DATA MANAGEMENT AND MAINTENANCE OF AN ENVIRONMENTAL MONITORING PROGRAM  • Program management • Data management • Tools • Communication • Breakout Groups: ACTIVITY PART 2 (data interpretation, next steps) and BRIEFINGS
	Wrap-up Exam

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