



MiChem Dynamics
LEADING CHANGE

ENVIRONMENTAL MONITORING TRAINING

Environmental monitoring is a scientific process of sampling and testing to assess the overall hygienic state of a food facility. As a critical component of any Food Safety Management System (FSMS), it plays a vital role in identifying and mitigating microbiological risks in production and open product areas.

This training provides delegates with a comprehensive understanding of the key elements of an environmental monitoring programme (EMP) aligned with GFSI-benchmarked standards such as FSSC 22000 and BRCGS.

Participants will gain practical insights into the requirements for implementing an effective environmental monitoring programme based on FSSC 22000 Version 6.



THE COURSE WILL RUN FOR 1 DAY

LEARNING OUTCOMES:

- By the end of this training, participants will have the knowledge and practical skills to design, implement, and manage an environmental monitoring programme aligned with FSSC 22000 requirements and industry best practices.
- Delegates will be able to:
 - Conduct an EMP risk assessment.
 - Identify sampling locations.
 - Determine target organisms.
 - Select appropriate test methods.
 - Establish and justify sampling frequency.
 - Define and implement control limits.
 - Develop corrective action plans.
 - Validate and verify the effectiveness of the EMP.

WHO SHOULD ATTEND THIS WORKSHOP:

- Food safety team leader.
- Risk team members/EMP team members.
- Food safety team members.
- Technical and quality personnel.
- Hygiene managers.

MINIMUM ENTRY REQUIREMENTS:

- Fluency in English writing and reading skills.

TUITION:

- Training material included (English).
- Certificate of attendance or competence (based on outcome of assessment) will be issued on successful completion of training.

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COURSE CONTENT

- Introduction to Environmental Monitoring
 - What is Environmental Monitoring.
 - Key benefits of an Environmental Monitoring Programme (EMP).
 - Understanding EMP principles.
- The role of Environmental Monitoring in food safety & quality
 - Recognizing the food processing environment as a contamination source.
 - Defining the purpose and goals of an EMP.
 - Identifying target organisms for environmental monitoring.
 - Integrating EMP within broader food safety systems.
 - Business and regulatory considerations for EMP.
- Environmental Monitoring & FSSC 22000 Version 6 Requirements
 - Introduction to FSSC 22000 Environmental Monitoring Programme (EMP).
 - Key requirements for an effective EMP.
 - Additional considerations when designing an EMP strategy.
 - Guidance for auditors assessing environmental monitoring compliance.

