

Microbial sampling plans

Course Outline

Microbiological criteria and sampling plans are often misunderstood, especially with regard to their statistical background, and how they relate to other risk management approaches (eg HACCP).

This course focuses on designing microbial sampling plans to meet regulatory requirements, product and processing requirements as well as regulations.

This course is also designed as a review of your current sampling plans to ensure you are not “over” testing.

- 2 class and 3 class sampling plans
- What to sample
- Acceptance probabilities
- Performance objectives
- Mandatory sampling plans
- Recommended sampling plans for various food classes
- Difficulties in microbiological examination to portray the true microbiological condition of food.
- Methods of examination, microbiological criteria to be met.
- Verification and validation of HACCP through sampling plans
- Cost effectiveness

Course duration

2 day

Prerequisites

Knowledge of microorganisms and basic sampling processes.

Who should attend?

Laboratory and QA staff involved in food manufacturing.

Course content

- Overview of sampling plans
- Design of sampling plans
- Statistical aspects

Competencies issued

MTMMP83C Establish sampling program

If you are seeking competencies from the Food Processing Training Package, please contact us for further information