



Food Manufacture

# Housekeeping and Hygiene

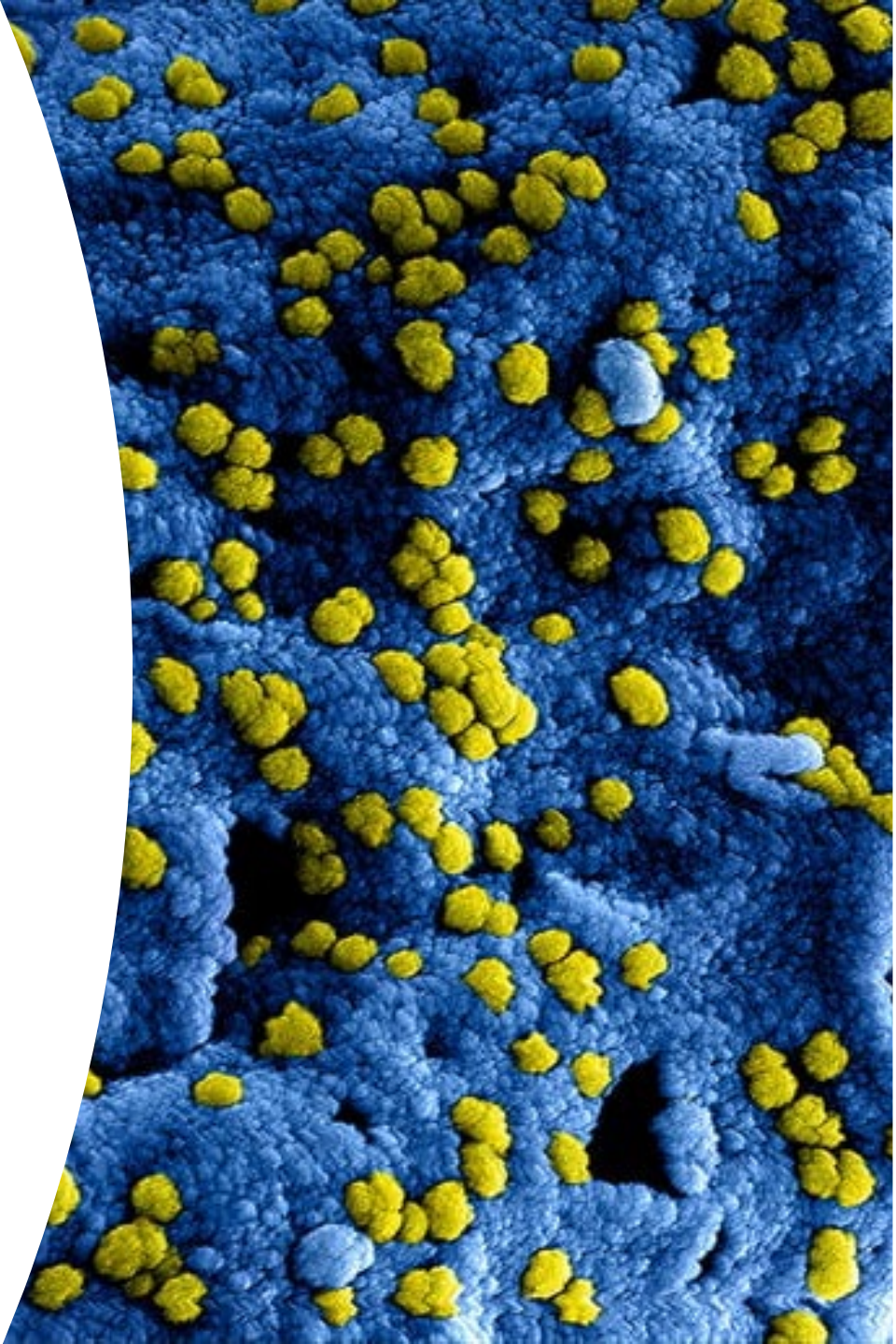
## Lesson 4

Recognise the importance of housekeeping and hygiene in a food factory. It's vital role in maintaining food safety, and Health and Safety is all described within this course.





A risk-based environmental monitoring programme is used for spoilage and pathogen organisms. This is usually conducted in all production areas with open and ready to eat products.





Environmental monitoring means testing various surfaces in the factory e.g. by swabbing and analysing them in a lab for pathogens





# **The environmental monitoring programme design will include six features.**

1. Sampling protocol e.g., use of water samples
2. Identification of suitable test locations
3. Frequency of tests
4. Target organisms e.g., pathogens and spoilage organisms
5. Test methods e.g., rapid testing and swabs
6. Recording and evaluation of results



**There will be  
appropriate  
control limits  
set for the  
environmental  
monitoring  
programme**



There will be documented evidence of any corrective action taken should any results be outside of the control limits



**At least once a  
year the  
environmental  
monitoring  
programme will  
be reviewed to  
ensure its  
effectiveness**



# Revision Activity 4

**What is environmental monitoring in a food factory?**