

SANITARY SURVEY SAMPLING CONSIDERATIONS FOR IN-PROCESS QUALITY CONTROL



1

Understanding the Purpose

- ◆ Recognize the role of preventive controls in ensuring food safety.
- ◆ Understand the significance of additional sampling beyond traditional methods for verifying control effectiveness.

2

Benefits of Sanitary Survey Programs

- ◆ Gather baseline data on processes to identify deviations or deteriorating conditions.
- ◆ Assess control effectiveness through periodic microbiological testing.
- ◆ Detect the buildup of spoilage microorganisms.
- ◆ Allocate resources strategically to address deviations and improve processes.

3

Selecting Organisms for Testing

- ◆ Identify indicator organisms like aerobic plate counts, coliforms, Enterobacteriaceae, and E. coli.
- ◆ Consider baseline levels for accurate assessment of detected levels during periodic surveys.
- ◆ Use rapid analysis methods where available for quicker assessment of results.

4

Practical Applications

Optimizing Run Time

- ◆ Collect in-process samples to determine optimal run times before sanitation is required.
- ◆ Establish a baseline with current run conditions and collect data as run time is extended.
- ◆ Continuously monitor population levels and validate extended run times periodically.

Anticipating Microbial Trends

- ◆ Use increasing populations as an indication for performing further microbiological tests.
- ◆ Identify potential spoilage microorganisms and conduct necessary tests to prevent quality defects.

5

Implementation

- ◆ Consider integrating sanitary surveys into your microbiological program.
- ◆ Recognize how they verify the effectiveness of food safety management programs and help allocate resources for improvement.

Please visit our website at QualiTru.com for additional resources.