



Project: Technical assistance to improve implementation of food safety standards and disease crisis preparedness

1.2.5 (Task 4.2.2) Contribute to increased capacity of staff of the local chamber of commerce, chamber of food professionals, academy and others

Training on Food Associated Risks

SESSION 9: Food Hygiene Sampling in Food Safety Inspections

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Some basic analyses can be done to measure the effectiveness of hygiene and food safety management in food businesses.

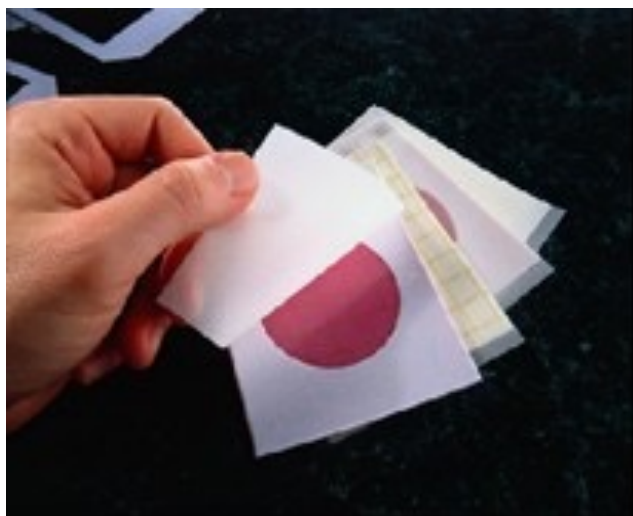


- Measurements are done for:
- ❖ Surface and equipment cleaning status
 - ❖ Employee hygiene,
 - ❖ Water microbiological load,
 - ❖ Air microbiological load
- ❖ In addition to these measurements, visual hygiene evaluation is made with company-specific checklists.



Classical Methods

1. Swap Method
2. Petrifilm Method





FAST HYGIENE IMAGING DEVICES

ATP BIOLUMINANCES METHOD is used to show the hygiene status of the surface quickly after cleaning.





AIR SAMPLIND DEVICES









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THANK YOU FOR YOUR ATTENTION



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