Food Factory Environmental Monitoring





Does your food manufacturing facility undertake Environmental Monitoring?

Would you like to learn more about what that entails and why you should be doing it?

This course will cover the reasons why EM is so important as part of a food safety control program and will cover aspects such as aseptic technique, swabbing, water monitoring and air monitoring. The course will also cover how to take EM samples.

It will also cover what to expect from your results and how to present them in meaningful way.

- Duration: 2 hours including Q&A
- Speaker: Keith Watkins ALS Technical Specialist
- Cost: 120€ + VAT (per person)

Contact Us / Book Now ALS Laboratories (UK) Ltd.

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You will receive a certificate of attendance for your participation