

Comprehensive Food Safety Strategies for Industrial Environments: HACCP, ISO Compliance & Microbial Control

Ensuring food safety in industrial environments is critical to preventing contamination, spoilage, and foodborne illnesses. Proper implementation of safety protocols and microbial risk management strategies helps maintain compliance with industry standards. This module provides insights into designing effective food safety measures for industrial settings. [Back to Food Microbiology Industrial Training](#)

Key Areas Covered:

- **Designing HACCP and ISO Plans for Microbial Safety Compliance**
Learn how to develop and implement Hazard Analysis and Critical Control Point (HACCP) and ISO-based safety plans to minimize microbial hazards in food production.
- **Monitoring and Controlling Biofilms in Food Production Systems**
Biofilms can harbor harmful microbes and impact food safety. Explore strategies for detecting, preventing, and eliminating biofilms in food processing equipment and surfaces.
- **Microbial Risk Assessments for Ready-to-Eat Food Products**
Understand how to evaluate microbial risks in ready-to-eat foods, ensuring compliance with safety regulations and minimizing the risk of contamination.
- **Using Antimicrobial Agents for Controlling Spoilage Organisms**
Discover the effective use of antimicrobial agents to control microbial spoilage, extending shelf life while ensuring product safety.
- **Evaluating Microbial Safety During Storage and Transportation**
Learn best practices for maintaining microbial safety in food products during storage and transportation to prevent contamination and spoilage.

Each section delves into practical protocols, regulatory guidelines, and real-world applications to enhance food safety in industrial environments.

Fee: Rs 1,85,000/-

Duration: 3 Months

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