

Detecting Contamination in Food

Last month, we discussed Environmental Air Testing. This month, we discuss how contamination may be detected.

In order to detect contamination in food, it is important to take measures of controlling the environment and operating process. Start the investigation inside the plant as well as outside. Start taking swabs and product samples at each step along the production line (raw ingredients must be checked). Swab the whole processing area including any containers, utensils, equipment, and surrounding surfaces.

When checking surrounding surfaces, make sure to include any possible hard to reach places such as air-vents, ceilings, walls, drains, floors, water, and/ or a piece of equipment that is hard to clean, which can easily harbor the microorganism.

L. mono can survive on dust and through air movement that may land on the already cooked product. Therefore, it is important to always check the final product. Outside the plant, check the whole area surrounding the plant for any places bacteria may hide and be carried inside the plant. Following these procedures will help ensure a safe food product for consumers.

By Elena Connors- Impact Microbiology Services Ltd

Impact Microbiology Services is committed to working with their clients to assure continued success. Their undivided and dedicated commitment to quality assurance and quality control makes them a competitive force within the microbiological services market. www.impactmicrobiology.com
