

Integrated Environmental
Monitoring Solutions



Manage food safety risks with Environmental Monitoring Solutions from Neogen® Food Safety.

Take your
program to the
next level
with education,
expertise, and
solutions from
Neogen.

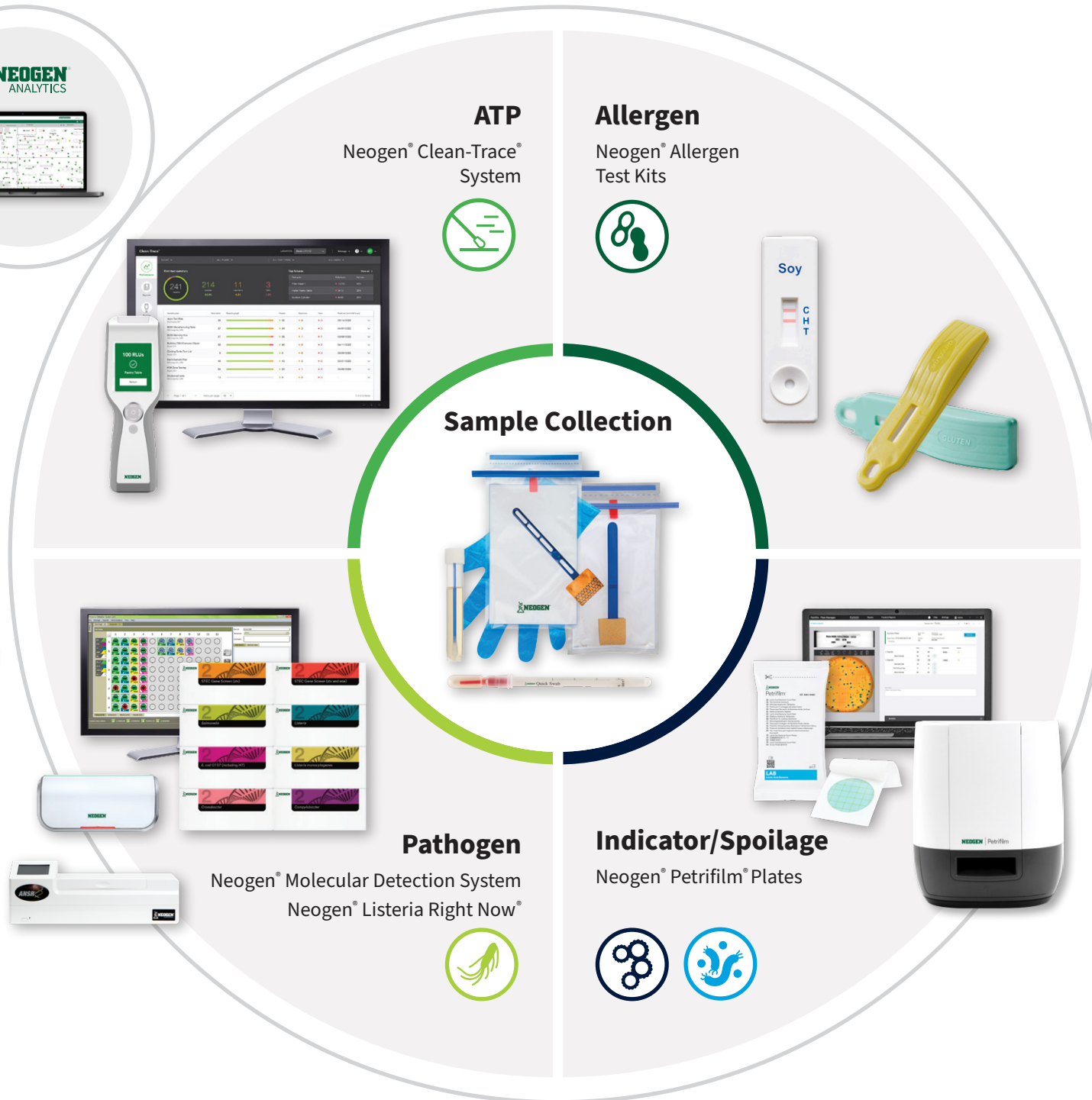


Download the ebook:
info.neogen.com/Environmental-Monitoring



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Integrated Environmental Monitoring Solutions

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Why Test

Effective environmental monitoring programs can help to reduce risk of recalls, extend product shelf life, streamline production, and increase customer satisfaction. A holistic approach should address the following relevant hazards in the processing area.

ATP:

- ATP data trending analysis enables verification of effective cleaning procedures
- Real-time testing results can lead to immediate corrections

Allergens:

- Verifies absence of measurable allergenic protein from foods on manufacturing equipment, in raw materials, and in finished product
- Identify food allergen harborage sites

Indicators and Spoilage Organisms:

- Addresses microbial spoilage and highlights post-processing contamination risks
- Quantitative results allow for baseline determination, acceptable limits, and analysis of trends

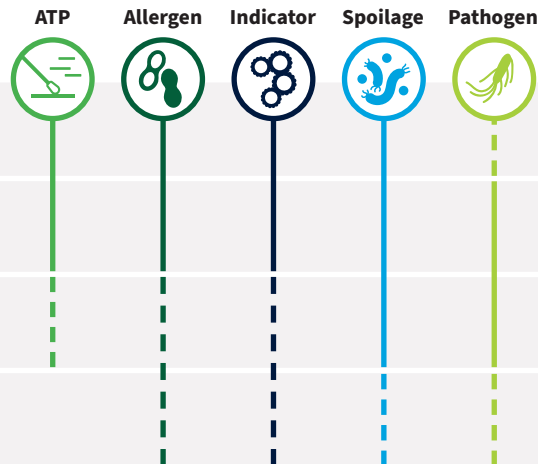
Pathogens:

- Verifies effectiveness of sanitation procedures
- Identifies environmental harborage sites/ transmission pathways for pathogens and establishes corrective actions

Where to Test

— Higher Priority/Frequency - - - Lower Priority/Frequency

Zone	ATP	Allergen	Indicator	Spoilage	Pathogen
ZONE 1 (Z1) Food contact surfaces	—	—	—	—	—
ZONE 2 (Z2) Non-food contact surfaces close to Z1 (e.g., processing equipment framework, control panels)	- - -	- - -	- - -	- - -	- - -
ZONE 3 (Z3) Non-food contact surfaces more remote from Z1 (e.g., carts, walls, floors, drains)	- - -	- - -	- - -	- - -	- - -
ZONE 4 (Z4) Non-food contact surfaces outside food processing areas (e.g., locker rooms, cafeterias, loading bays)	- - -	- - -	- - -	- - -	- - -

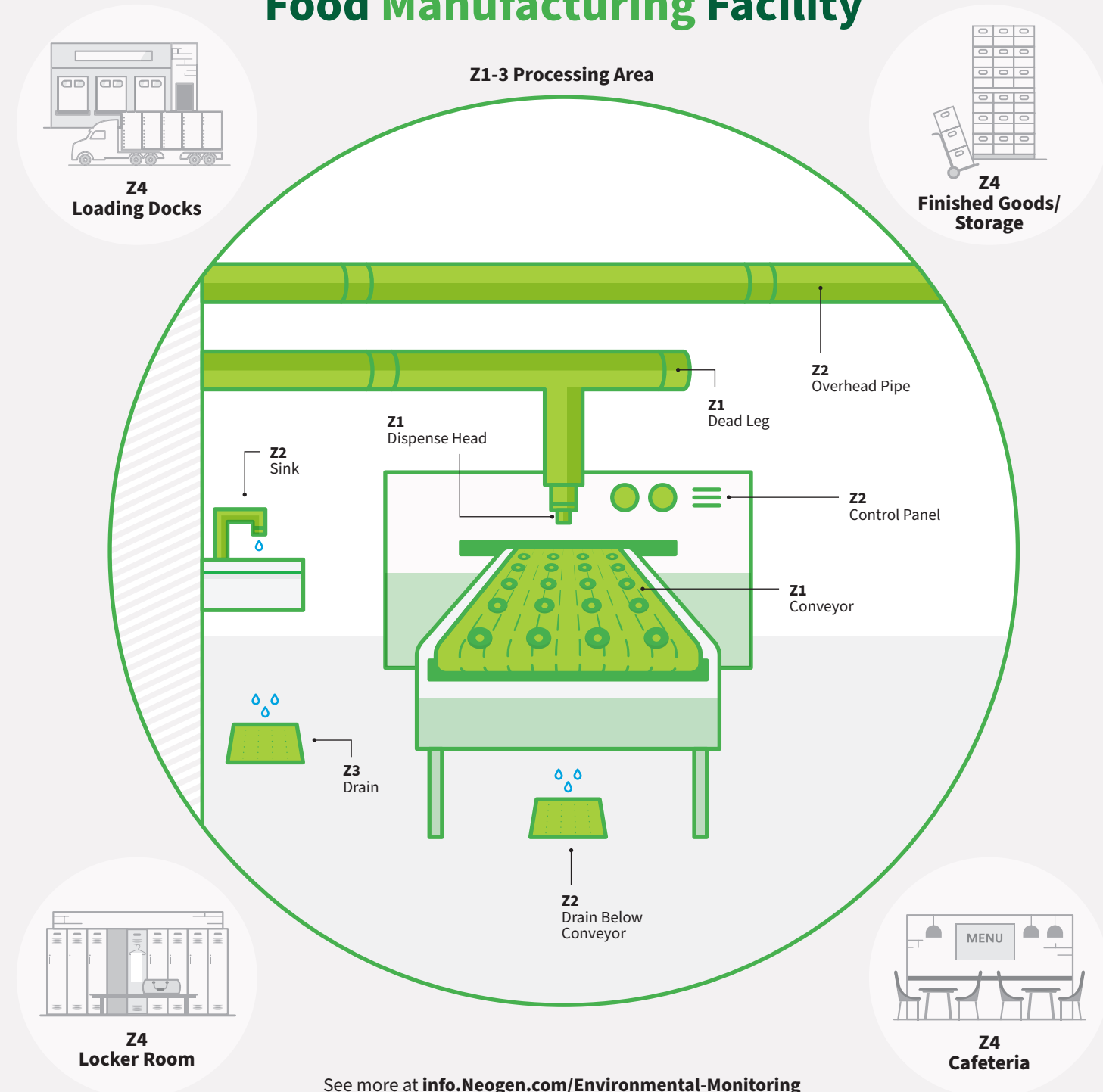


When to Test

*Non-routine, applicable for root cause analysis

Test Type	Pre-Operational (after cleaning/sanitation)	In-Process (2-4 hrs into production)	Post-Operational (after production)
ATP	•		
Allergen	•	•	
Indicator	•	•	•
Spoilage	•	•	•
Pathogen	•*	•	•

Food Manufacturing Facility



See more at info.Neogen.com/Environmental-Monitoring