

Environmental Monitoring Programs

Each operation is different. It is essential to have detailed knowledge of the specific monitoring situation and pathogens of concern.

Know your Zones. Each area in a facility is divided into Zones that refer to the location of sampling points based upon proximity to and impact on products' surface areas. Having control of pathogen presence in Zones by carefully monitoring sanitation and verification practices, such as rotations, can help mitigate the risk of product contamination.

Do you have pathogen questions? Speak with a microbiologist directly at 805-922-0055 or Microbiologists@primuslabs.com

Resources

3M Environmental Monitoring Handbook
Developed by 3M and Cornell University
<https://bit.ly/3mU2vnB>

Guidance on Environmental Monitoring and Control of Listeria for the Fresh Produce Industry (2nd Ed).
United Fresh Produce Association
<https://bit.ly/2Rs50So>

