



Microbiological Risk Assessment: An Essential Aid to HACCP

Recent high profile outbreaks illustrate the devastating effect that inadequate food safety can have, not only upon companies but also food sectors and countries. The new Consumer Protection Act further highlights the need to manage food safety. Industrial Microbiological Risk Assessment (IMRA) is a scientific approach for estimating risk and understanding the factors that influence it. IMRA is an essential component of hazard analysis and should guide the construction of HACCP plans so that the desired level of food safety is achieved with optimum efficiency.

International
Speaker

The term Risk Assessment is often poorly/incorrectly used and in spite of its importance is an often neglected part of HACCP. This innovative seminar will be of great benefit to those involved in designing/maintaining or auditing HACCP plans.

More specifically after attending delegates will be able to:

- Link Risk Assessment, Risk Management and Risk Communication
- Define the stages and terms used in Risk Assessment
- Distinguish between Codex (Governmental) Risk Assessment and Industrial Microbiological Risk Assessment (IMRA)
- Explain the relationship between Risk Assessment and HACCP
- Characterise the intrinsic properties of foods of value in Industrial Microbiological Risk Assessment (IMRA)
- Link pathogen characteristics to hazard identification,



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