



# TECHNICAL SERVICES

## MICROBIAL RISK ASSESSMENT

A Risk Assessment is an independent evaluation of how well your plant's food safety programs address pathogens of importance. These include your Hazard Analysis Critical Control Point (HACCP) plan, food safety and quality programs such as Good Manufacturing Processes (GMPs), sanitation, training and environmental monitoring.

The objective of our assessment is to identify any existing opportunities for risk reduction and make recommendations for improving in-plant conditions and programs.

## DUE DILLIGENCE

Consultants provide buyers, sellers and merger partners with a thorough analysis of existing and potential food safety liabilities.

Our due diligence assessments are broad in scope from facility design to HACCP plan validation:

- Prerequisite programs
- Hazard control strategies
- Processing technologies
- Equipment maintenance
- Sanitation practices
- Data management systems
- Security protocols

## FSMA READINESS & GAP ASSESSMENT

Detailed assessment of the hazards identified and the various preventive controls such as process, allergen, sanitation, supply-chain and other relevant preventive controls to ensure compliance with FSMA. This is a 2-3 day comprehensive assessment designed to prepare the facility for an FDA FSMA visit.

Food Defense  
HACCP Plans  
Root Cause  
Determination

Process Authority  
Validation Studies  
Allergen Management

Pathogen Investigations  
Maintenance  
Sanitation

Ingredient Hazard  
Analysis  
Program Development



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## ENVIRONMENTAL MONITORING PROGRAM

We utilize our extensive in-plant knowledge to help you design environmental monitoring plans to help ensure microbiological control is maintained at critical process and packaging points.

Environmental Monitoring Programs can serve as an early warning system to detect and eliminate sites of pathogenic growth to minimize the risk of end product contamination. Analyzing your operation's specific needs, our consultants can help you develop a comprehensive Environmental Monitoring Program to minimize contamination issues and prevent product recalls.

## HTST DAIRY TRAINING

The "heart" of any dairy operation is the pasteurizing unit. Our production and regulatory experienced experts can provide operator training for HTST, UHT and Aseptic Systems.

## FOOD SAFETY PLAN DEVELOPMENT

Development of a food safety management system, including completing a gap assessment and writing prerequisite programs. Mérieux NutriSciences can assist with all these activities or just focus on the areas that you feel need the most support.

Loss Prevention (Shrink)  
Expert Witness  
Temporary Job Placement

Sensory Evaluation  
CIP Systems  
Subject Matter Expertise

Restaurant Services  
Dairy Expertise

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