

٣- نشاط الثروة الميكروبية

سياسة الجودة

المعمل المركزي لسلامة الغذاء يلتزم بإصدار نتائج اختبارات ذات صحة ودقة قياس (Measurement Accuracy & Precision) عالية ومتميزة، تساعد عملاء المعمل والمسؤولين على اتخاذ القرار ال صحيح عند تقييم تطابق المنتجات مع الحدود المسموح بها طبقاً للمواصفات القياسية المحلية والإقليمية والدولية، بما يحافظ على سلامة الغذاء، وذلك من خلال إتباع أسس ومبادئ الممارسات المعملية الجيدة والنظم الدولية الخاصة بإدارة الجودة بالمعامل. وفي سبيل ذلك يلتزم المعمل المركزي لسلامة الغذاء بما يلي:

- وضع وصيانة البرامج اللازمة للتوافق مع متطلبات مواصفة أيزو ٢٠١٧:٢٥٠٢٥ وتشريعات الجودة والسلامة والبيئة، فضلاً عن المتطلبات الأخرى التي يشترك فيها.
 - القيام بالأنشطة المعملية موضع الاعتماد بحيادية تامة مع الحفاظ على سرية بيانات العملاء.
 - قياس مستويات الأداء والفاعلية لنظام إدارة الجودة وتحسينها باستمرار.
 - توفير المناخ التنظيمي والإداري الذي يشجع على التطوير المستمر.
 - وضع أغراض وأهداف الجودة وتقييمها عند مراجعة الإدارة.
 - مراجعة المخاطر والفرص والتحليل والتقييم للأنشطة التي تؤثر على صحة النتائج.
 - رفع وعى العاملين بخصوص معايير الجودة وتشجيعهم على المشاركة في التحسين.
- وسيقوم المعمل بتوعية العاملين والمتعاملين بهذه السياسة مع إتاحتها للجميع.

الرؤية Vision

أن يصبح المعمل المركزي لسلامة الغذاء بكلية الزراعة - جامعة عين شمس الأكثر مصداقية ومساهمة في رفع تنافسية قطاع الأغذية والزراعة بمصر اقليميا وعالميا

الرسالة Mission

دعم العاملين بقطاعات بحوث ونتاج وتصنيع وتجارة ورقابة الأغذية والزراعة محليا واقليميا وعالميا وذلك بإجراء تحاليل واستشارات وتدريبات ذات فاعلية وكفاءة بأسعار تنافسية ، بواسطة المهارات المدربة والمعامل المجهزة بأحدث الطرق المرجعية

الغايات الإستراتيجية Strategic Goals

- تلبية الاحتياجات المتغيرة للأطراف المعنية (العملاء + أصحاب المصلحة) محليا واقليميا وعالميا من تحاليل واستشارات وبرامج تدريبية محدثة
- اجتياز اختبارات العينات المرجعية بانتظام

الأهداف الإستراتيجية Strategic objectives

- توفير مصفوفة إختبارات محدثة بصفة دورية
- اعداد مصفوفة للبرامج التدريبية والاستشارات تلبى احتياجات الأطراف المعنية
- توفير الكوادر المؤهلة والمدربة من ذوي الخبرات لتقديم الإستشارات والبرامج التدريبية
- توفير نظام تمويل ذاتي يضمن تشغيل وصيانة وتحديث أجهزة المعمل .
- توفير إجراءات للمعايرة بانتظام

Training:

- We are proud of the training courses we represent. Every effort is made to reflect that pride in our trainees - both before and after a course.
- As our trainees are viewed, so are we viewed Being a leading training provider, Ain Shams University provides.
- CFSL and Cairo MIRCEN is approved ISO 9001:2015 from BCI Egypt.

❖ Quality Training Courses

1. ISO 9000 awareness training
2. ISO 9000 Documentation training.
3. Quality Planning.

❖ Environmental Training Courses

1. ISO 14000 awareness training.
2. ISO 14000 internal auditor training.
3. ISO 14000 Documentation training.

❖ Health and Safety Training Courses

1. Emergency Management, civilian defense and firefighting training course.
2. First Aid training course.
3. ISO 45000 awareness training.
4. ISO 45000 internal auditor training.

ISO 45000 Documentation training

❖ **Lead Auditor Training Courses**

1. ISO 22000 Lead Auditor.
2. ISO 9000 lead auditor training.
3. ISO 14000 EMS lead auditor training.
4. ISO 45000 lead auditor training.

❖ **ISO 17025 Calibration and Laboratories Training Courses**

1. General requirements for the competence OF Testing and calibration laboratories (ISO 17025).
2. **INTERNAL AUDIT (ISO 17025).**

❖ **Food Safety Training Courses**

1. ISO 22000 awareness training.
2. ISO 22000 internal auditor training.
3. Pest control training.
4. HACCP training course.
5. GMP Good Manufacturing Practice.
6. GHP Good Hygiene Practice.
7. IFS international food standard training course.
8. BRC British Retail Consortium training course.

9. [FSSC Ver. 5.](#)

❖ **Lead Auditor Training Courses**

1. [ISO 22000 Lead Auditor.](#)
2. [ISO 9000 lead auditor training.](#)
3. [ISO 14000 EMS lead auditor training.](#)
4. [ISO 45000 lead auditor training.](#)

❖ **ISO 17025 Calibration and Laboratories Training Courses**

1. [General requirements for the competence OF Testing and calibration laboratories \(ISO 17025\).](#)
2. [INTERNAL AUDIT \(ISO 17025\).](#)

❖ **Food Safety Training Courses**

1. [ISO 22000 awareness training.](#)
2. [ISO 22000 internal auditor training.](#)
3. [Pest control training.](#)
4. [HACCP training course.](#)
5. [GMP Good Manufacturing Practice.](#)
6. [GHP Good Hygiene Practice.](#)
7. [IFS international food standard training course.](#)
8. [BRC British Retail Consortium training course.](#)

9. FSSC Ver. 5.

❖ **Food Microbiology Training Courses**

1. Basics Food Microbiology.
2. Advanced Food Microbiology.
3. Isolation, purification and identification microbial stains.
4. Detection of pathogenic bacteria with traditional methods.
5. Detection of pathogenic bacteria with rapid methods.
6. Sampling methods for microbiological analysis.

❖ **Essential methods for maintaining, preparing and using cultures (Isolation and purification)**

- Obtaining suitable cultures .
- Pure cultures .
- Maintaining stock cultures .
- Checking cultures for contamination .
- Preventing contamination of cultures and the environment .
- Aseptic transfer of cultures and sterile solutions .
- Preparing cultures for class use.
- Factors affecting growth & survival of microorganisms in food

❖ **The isolated bacteria are further processed through one or few of the procedures mentioned below so as to identify the bacteria:**

- Staining of the isolated bacteria
- Motility testing Biochemical testing
- Serological tests z Phage typing
- Identification disc testing
- Semiautomated and Automated identification systems
- Molecular techniques

❖ **Food Chemistry & Rheology Training Courses**

1. Basics Food Chemistry.
2. Advanced Food Chemistry.
3. Rheology for the food industry.
4. Methods for Detection of Aflatoxins in food samples.

❖ **ISO 22000 Lead Auditor:**

- Philosophy and fundamental principles of ISO 22000 series
- Brief review of the requirements of ISO 22000fsms standard
- Definitions, purpose, objectives and benefits of ISO 22000 auditing
- An explanation of audits, their purpose and planning, and the way to approach, perform and report an audit.

- Auditors responsibilities, personnel attributes and auditor selection
- Successful tools and techniques for ISO 22000FSMS auditing
- ISO 22000FSMS auditing as a tool for continual improvement
- Effective reporting & follow-up of ISO 22000FSMS auditing

Auditors registration scheme & examination

❖ **ISO 9000 Lead Auditor:**

- An introduction and explanation of quality terminologies
- Philosophy and fundamental principles of ISO 9000 series
- Brief review of the requirements of ISO 9000 QMS standard
- An explanation of audits, their purpose and planning, and the way to approach, perform and report an audit.
- Scheduling and planning of ISO 9001 internal and external audits
- Auditors responsibilities, personnel attributes and auditor selection
- Successful tools and techniques for ISO 9001 QMS auditing
- Effective reporting & follow-up of ISO 9001 QMS auditing
- Auditors registration scheme & examination

❖ **ISO 45000 Lead Auditor:**

- Philosophy and fundamental principles of OHSAS 45000 series of standards
- Detailed review of the requirements of OHSAS 45000 standard

- Definition, purpose, objectives and benefits of OHSAS 45000 auditing,
- Planning /preparation and execution of OHSAS 45000 internal auditing
- An explanation of audits, their purpose and planning and the way to approach perform and report an audit
- Successful tools and techniques for OHSAS 45000 auditing
- Effective reporting & follow-up of OHSAS 45000 auditing
- Auditors responsibilities, personnel, attributes and auditor selection
- OHSAS 45000 SMS auditing as a tool for continual improvement.
- Auditor registration scheme
- examination

❖ **ISO 45000 Lead Auditor:**

- Philosophy and fundamental principles of OHSAS 45000 series of standards
- Detailed review of the requirements of OHSAS 45000 standard
- Definition, purpose, objectives and benefits of OHSAS 45000 auditing,
- Planning /preparation and execution of OHSAS 45000 internal auditing
- An explanation of audits, their purpose and planning and the way to approach perform and report an audit
- Successful tools and techniques for OHSAS 45000 auditing
- Effective reporting & follow-up of OHSAS 45000 auditing

- Auditors responsibilities, personnel, attributes and auditor selection
- OHSAS 45000 SMS auditing as a tool for continual improvement.
- Auditor registration scheme
- examination
- ❖ **General requirements for the competence OF Testing and calibration laboratories (ISO 17025).**
- Introduction to the ISO/IEC 17025:2005 Standard.
- Structural Relationship between the ISO/IEC 17025 and ISO 9001:2008 standards.
- Quality Management System (QMS) for the Laboratory.
- Understanding and application of ISO/IEC 17025 Management Requirements.
- Understanding and application ISO/IEC 17025 Technical requirements.
- Expected Documentation requirements per ISO/IEC 17025.
- Steps for implementing the ISO/IEC 17025.
- Traceability and Uncertainty of measurements results
- Test Method Validation
- Auditing and reviewing the ISO/IEC 17025.
- Laboratory Accreditation Process, requirements, benefits and implications

❖ **INTERNAL AUDIT (ISO 17025).**

- What is the Audit?
- Responsibilities of the Guides
- Principles of auditing
- Sources of Information during the Audit
- Responsibilities Determination
- Conducting Interviews
- Audit Procedure
- Generating Audit Findings
- Audit Program Implementation
- Audit Team Closing Meeting Outputs
- Audit Records
- Closing Meeting with auditees
- Preparing work documents
- Competence of auditors
- Preparing audit report

❖ **ISO 22000 awareness training.**

- Key terms and definitions
- Why have a Food Safety Management System (FSMS)?

- Benefits of a FSMS
- Food safety framework
- Intended results of ISO 22000
- Other terms and definitions used
- FS risk and FS opportunity
- The key concepts and structure of ISO 22000
- Context of the organization (Clause 4)
- Leadership (Clause 5)
- Planning (Clause 6)
- Support (Clause 7)
- Operation (Clause 8)
- Performance evaluation (Clause 9)
- Improvement (Clause 10)
- Reflection and feedback
- ❖ **ISO 22000 internal auditor training.**
- Concepts of Food Safety Management Systems and its historical evolution
- Philosophy behind the modern approaches to Food Safety Management
- Philosophy & fundamental principles of ISO 22000 series

- Brief review of the requirements of ISO 22000 Food Safety Management Systems standard
- Implementation of HACCP concepts to ensure Food Safety
- Definitions, purpose, objectives and benefits of ISO 22000 Food Safety Management Systems internal auditing
- Planning / Preparation of ISO 22000 Food Safety Management System internal Auditing
- Execution of ISO 22000 Food Safety Management System internal auditing
- Successful tools and techniques for ISO 22000 Food Safety Management Systems internal auditing
- Effective reporting & follow-up of ISO 22000 Food Safety Management Systems internal auditing.
- ❖ **GHP Good Hygiene Practice.**
- microorganisms and their habits
- contamination risks
- hygiene standards and its control measures
- cleaning and sanitation
- setting standards to measure and evaluate performance in the work place