



**BIO | FOOD | TECH**  
CONCEPT TO PILOT TO MARKET



# Controlling *Vibrio* In Molluscan Shellfish

## Risk Assessment & Management

### One Day Workshop

For growers, harvesters and processors and anyone handling shellfish. Learn strategies for risk assessment and management to control *Vibrio parahaemolyticus* during growing, harvesting and processing of molluscan shellfish.

The workshop will cover:

- Emerging and innovative strategies for risk management
- Biology and ecosystems for *V. parahaemolyticus*
- Primary and secondary sources of Vp
- Assessing risk and management
- Strategies, based on HACCP approach

### Instructors

#### **Ebo Budu-Amoako, PhD, Sr. Microbiologist**

Ebo is an internationally recognized food microbiologist who has developed and delivered Food Safety and Quality training workshops nationally and internationally for 15 years. Ebo also has significant experience developing and implementing food inspection and HACCP systems in various countries.

#### **Jim Landrigan, PEng, MBA, Technical Advisor**

Jim has delivered training workshops on Food Safety and Quality Systems for over 10 years. As well, Jim has implemented Food Safety (HACCP) and Quality Management (ISO 9000) programs for SME food processors. He has also developed and delivered national training programs for one of the largest management consulting groups in Canada.

**Miramichi, NB**

**Rodd Miramichi River Hotel**

**1809 Water Street**

**July 13, 2016**

**Scheduled: 9 a.m. to 4 p.m.**

## RISK ASSESSMENT & MANAGEMENT FOR VIBRIO WORKSHOP

Please complete the registration form  
and fax or email to BioFoodTech

Name: \_\_\_\_\_

Position: \_\_\_\_\_

Company: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_

Postal Code: \_\_\_\_\_

Phone: \_\_\_\_\_

Email: \_\_\_\_\_

Location:  Rodd Miramichi River Hotel, July 13/16

Registration \$100, plus HST

Additional registrations 15% less

Cheque enclosed/will mail

Invoice requested

Make cheques payable to:

**BioFoodTech** and send your

registration and payment to:

PO Box 2000, Charlottetown, PE

C1A 7N8

fax: 902.368.5549

## Topics Covered

- Introduction
- Importance and Responsibility for shellfish quality and safety
- Overview of *Vibrio parahaemolyticus* (Vp)
- Molluscan shellfish rules and regulations
- Evolution of shellfish Vp policies in Canada
- Factors affecting Vp reservoir
  - a. Water temperature and salinity
  - b. Air temperature
  - c. Plankton
  - d. Turbidity
- Farm to table continuum and factors which may affect Vp safety in molluscan shellfish
  - a. Pre-harvest and harvest
    - i. Clean growing waters
    - ii. Sea surface temperature (SST)
    - iii. Tidal vs intertidal harvesting
  - b. Post-harvest handling
    - i. Air and product temperature
    - ii. Time from harvest to cooling
    - iii. Shading
    - iv. Relay
    - v. Depuration
  - c. Factors influencing Vp levels at the retail/restaurant level
- HACCP controls to prevent the growth of Vp in molluscan shellfish
- Vp validation strategies and case studies.
- Vp laboratory analysis and interpretation of results

9 a.m. to 4 p.m.

Lunch and nutrition breaks are included.

For more information, please contact:



ISO 9001:2008  
FM 62657

Jim Landrigan

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