



## **HACCP and the Control of Listeria Workshop (3 days)**

August 2,3 and 4, 2017, Moncton, NB (Daily 9:00 AM to 3:30 PM)

### **Topics Covered**

#### **1) Introduction to HACCP**

History  
Importance of HACCP  
QMP and FSEP

#### **2) Hazards**

Biological  
Chemical  
Physical  
Allergens  
Control of Hazards

#### **3) Prerequisite Programs with emphasis on the control of Listeria.**

Components  
Documentation

#### **4) Product formulation to prevent the growth of L. monocytogenes**

Control measures; pH, aw

#### **5) Treatment of products to destroy viable cells of L. monocytogenes**

#### **6) Ingredient and Raw Materials**

- Identification of ingredients that can be potential sources of Listeria  
- Ingredient control: supplier guarantee, testing, audit, verification

#### **7) HACCP Plan with emphasis on the control of Listeria**

Preliminary Steps  
Hazard Analysis  
Critical Control Points (CCP)  
Critical Limits  
CCP Monitoring System  
Corrective Actions  
Verification  
Record Keeping

#### **8) Environmental Monitoring to detect locations that harbor Listeria.**

Plan  
Frequency  
Collection of Samples

#### **9) Corrective actions to consider if you detect L. monocytogenes or Listeria species on critical surfaces or areas or in product**

### **Materials Provided to**

#### **Participants**

Sample Procedures, Forms and Notices.  
Slides from Presentation and Reference Material.

### **Follow Up Available**

Telephone Technical Inquiries Related to Material - **FREE**  
On site audit - Additional Fee  
Verification of sanitation program - Additional Fee  
Customized training at your facility also available upon request, fee to be determined.

### **Instructors**

- Ebo Budu-Amoako, Ph.D., Senior Microbiologist
- Jim Landrigan, P.Eng., M.B.A., Technical Advisor

Ebo is an internationally-recognized food microbiologist who has developed and delivered Food Safety and Quality training workshops in Canada and internationally for the past 15 years. During this time Ebo has also developed and implemented systems for food inspection and HACCP in various countries in the Caribbean.

As well as providing numerous training workshops on food safety and quality systems for BioFoodTech clients during the last ten years, Jim has implemented several Food Safety (HACCP) and Quality Management (ISO 9000) programs for small to medium sized food processors. He has also developed and delivered national food safety and quality training programs for one of the largest management consulting groups in Canada. Jim was a Sessional Instructor at Holland College and taught Strategic Crisis Management and Management of a Diverse Workforce courses in the Applied Degree in Culinary Operations program.

### **Past Participants Food Safety Courses**

- ✓ McCain Foods
- ✓ Cavendish Farms
- ✓ Wolfhead Smokers
- ✓ True North Salmon
- ✓ Clearwater
- ✓ Oxford Frozen Foods
- ✓ High Liner Foods.
- ✓ Canadian Food Inspection Agency
- ✓ Cott Beverages
- ✓ Canadian Syrup
- ✓ Dairytown Products
- ✓ Paturel International
- ✓ Bonte Foods Ltd.
- ✓ Ben's Bakery
- ✓ Ocean Pier
- ✓ Purity Dairy
- ✓ Rossignol Estate Winery
- ✓ Connors Bros Ltd.

### **Course Fee**

\$950.00 plus HST

PEI companies may be eligible for 50% funding. Please contact Jim Landrigan at 902-368-5772.

### **For More Information Contact**

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**REGISTRATION FORM**  
**HACCP and the Control of Listeria Workshop**  
August 2,3 and 4 , 2017, Dramis Building, 500 St George Street, Moncton, NB

Please complete and fax to Jim Landrigan at BioFoodTech at (902) 368-5549 and check your fax machine to ensure that your fax was received.

Name(s): \_\_\_\_\_ Position: \_\_\_\_\_

Organization: \_\_\_\_\_

Street address: \_\_\_\_\_ City / Town: \_\_\_\_\_ Postal Code: \_\_\_\_\_

Telephone: \_\_\_\_\_ Fax: \_\_\_\_\_

E-mail: \_\_\_\_\_

<b>Fees: Course including course material, nutrition breaks and lunches, at \$950.00</b>	\$ _____
<b>HST at 15 %</b>	\$ _____
<b>Total payable</b>	\$ _____

**Please make cheques payable and send to:**  
BioFoodTech  
101 Belvedere Ave, PO Box 2000, Charlottetown  
Prince Edward Island, Canada, C1A 7N8  
  
Attention: Jim Landrigan, Project 5 17 004