



Control of *Listeria* in Food Processing Plants

One day COURSE OUTLINE

Topics Covered:

- 1) Background Information
 - What is *Listeria monocytogenes*?
 - Potential sources
- 2) Product formulation to prevent the growth of *L. monocytogenes*
 - Control measures; pH, a_w
- 3) Treatment of products to destroy viable cells of *L. monocytogenes*
- 4) Ingredient and Raw Materials
 - Identification of ingredients that can be potential sources of *Listeria*
 - Ingredient control: supplier guarantee, testing, audit, verification
- 5) Storage Practices
 - Inventory control
 - Temperature control
- 6) Employee Practices
 - Cross contamination
 - Clothing
 - Lockers
- 7) Operational Practices
 - Air filters
 - Standing water
 - Condensation
 - Traffic control
 - Color Coding
- 8) Equipment
 - Design and construction
 - Maintenance issues
- 9) Plant Sanitation Issues
 - Drains
 - Sanitizers to control *Listeria*
- 10) Environmental Monitoring to detect locations that harbor *Listeria*.
 - Plan
 - Frequency
 - Collection of Samples
- 11) Corrective actions to consider if you detect *L. monocytogenes* or *Listeria* species on critical surfaces or areas or in product

Materials Provided:

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 having worked with international organizations in world-level consulting assignments. He has developed and delivered Food Safety training in Canada and internationally for the past 15 years. Recently, he has been assisting with the development and implementation of food inspection and HACCP systems in various Caribbean countries.

As well as providing numerous training workshops on food safety and quality systems for BIO|FOOD|TECH 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 also 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
- ✓ Heritage Salmon
- ✓ True North Salmon
- ✓ AgraWest
- ✓ Stolt Sea Farm
- ✓ Island Quality Vegetables
- ✓ Fortius Ltd.
- ✓ Canadian Food Inspection Agency
- ✓ Cott Beverages
- ✓ Fancy Pokket Corporation
- ✓ Dairytown Products
- ✓ Paturel International
- ✓ Bonte Foods Ltd.
- ✓ Ben's Bakery
- ✓ Ocean Pier
- ✓ Purity Dairy
- ✓ Rossignol Estate Winery
- ✓ Connors Bros Ltd.

Course Fee:

Please call for current price.

For More Information Contact:

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