



HACCP and the Control of *Listeria* Workshop

Three day COURSE OUTLINE

Topics Covered:

- 1) **Introduction to HACCP**
 - History
 - Importance of HACCP
- 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***
- 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 if you detect *Listeria* species on critical surfaces or areas or in product.**

Materials Provided:

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 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
- ✓ Oxford Frozen Foods
- ✓ 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:

Jim Landrigan
c/o BIO|FOOD|TECH
P.O. Box 2000
Charlottetown, PE
C1A 7N8

Toll free: 1-877-368-5548
Telephone: 902-368-5772
Fax: 902-368-5549
E-Mail jklandri@gov.pe.ca



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FM 62657**