



HACCP and the Control of Listeria Workshop (3 days)

October 22-24, Halifax, NS (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
- ✓ Acadian Supreme Inc.
- ✓ Wolfhead Smokers
- ✓ True North Salmon
- ✓ Atlantic Aqua Farms Partnership
- ✓ Clearwater
- ✓ Oxford Frozen Foods
- ✓ High Liner Foods.
- ✓ Canadian Food Inspection Agency
- ✓ Cott Beverages
- ✓ Dairytown Products
- ✓ Paturel International
- ✓ Bonte Foods Ltd.
- ✓ Ben's Bakery
- ✓ Ocean Pier
- ✓ Purity Dairy
- ✓ Rossignol Estate Winery
- ✓ Connors Bros Ltd.

Course Fee and Registration:

\$1,025.00 plus HST and Fees
\$ 776.25 plus HST and Fees for members of Food & Beverage Atlantic.
Check [registration site](#) for **early bird discount** and registration information.

For More Information Contact:

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