



Purpose: The purpose of this workshop is to help improve the effectiveness of plant sanitation workers by providing them with the necessary information to help understand their vital role in plant sanitation and the control of *Listeria* in their plant's environment and products.

Topics Covered:

1) Background

- Causes of foodborne illness
- Introduction to hazards

2) Overview of *Listeria monocytogenes*

3) Sources of *Listeria monocytogenes* in the Food Plant Environment

- Food Products
- Environment
- Equipment
- Employees

4) Factors that contribute to *Listeria monocytogenes* in the Food Plant

- Cross-contamination
- Improper cleaning and sanitation
- Improper time and temperature control

5) Control of *Listeria monocytogenes* in the Food Plant

Prevent Cross-contamination

- Employee hygiene
- Ingredients and raw material
- Storage practices
- Operational practices
- Equipment

Controlling time and temperature

Practicing proper sanitation

- Importance of sanitation
- Harborage Areas (prevent build up of biofilms)
- Cleaning and sanitizing

6) Importance of Control Programs

- Environmental monitoring to detect locations that harbour *Listeria*
- Record keeping

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 fifteen years. During this time Ebo has also developed and implemented systems for 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
- ✓ 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 and Registration:

\$625.00 plus HST and Fees
\$468.75 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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