

HACCP and the Control of Listeria Workshop (3 days)

May 14-16, 2014, 308 Brookfield Road, St. John's NL (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
- ✓ Atlantic Aqua Farms Partnership
- ✓ Stolt Sea Farm
- ✓ Oxford Frozen Foods
- ✓ Fortius Ltd.
- ✓ Canadian Food Inspection Agency
- ✓ Cott Beverages
- ✓ Canadian Syrup
- ✓ Dairytown Products
- ✓ Paturrel International
- ✓ Bonte Foods Ltd.
- ✓ Ben's Bakery
- ✓ Ocean Pier
- ✓ Purity Dairy
- ✓ Rossignol Estate Winery
- ✓ Connors Bros Ltd.

Course Fee

\$693.75 plus HST

For More Information Contact

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ISO 9001:2008
FM 62657

Notice Something Different? On Aug. 23, 2011, the PEI Food Technology Centre was renamed **BioFoodTech**. Since 1987 the Centre has delivered quality service to its customers. Its new name reflects the expanded mandate of its services.

BioFoodTech website: www.biofoodtech.ca



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REGISTRATION FORM HACCP and the Control of Listeria Workshop

Department of Natural Resources

308 Brookfield Road , St. John's, NL , May 14-16, 2014, 9:00 AM to 3:30 PM Daily

Please complete and fax to the Atlantic Food and Beverage Processors Association at (506) 854-5850 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: _____

Fees: Course including course material, nutrition breaks and lunches	\$ 693.75
HST at 13%	\$ 90.19
Total payable	\$ <u>783.94</u>

Method of payment: Please charge the above amount to (Visa (Mastercard

Name on Card: _____

Card # _____

Expiry: _____ Signature: _____

Cheque (being sent).

Please Invoice, and payment will be made promptly.

Please make cheques payable and send to:

Atlantic Food and Beverage Processors Association Inc.
500 St George Street, Moncton, NB E1C 1Y3
(The association's HST number is 88787 6928 RT0001.)