

Controlling *Listeria* in the food processing environment

Course Outline

Outbreaks of listeriosis are increasingly common with the popularity of ready-to-eat foods. The risk of contamination by *Listeria* (in particular *Listeria monocytogenes*) can be reduced, but it is not always possible to eradicate *Listeria* from finished products or the food processing plant environment. This course provides food manufacturers pertinent information on *Listeria*, how best to control it and how to develop a *Listeria* management plan.

Course duration

1 day

Course content

- An overview of *Listeria* and serotypes of concern
- *Listeria* in the environment – how it jumps to your processing plant
- The spread of *Listeria* throughout a plant
- Controlling *Listeria* contamination and growth
 - Additives that can inhibit *Listeria* growth
 - Post-processing bacteria 'kill steps'
 - Cleaning and sanitation procedures
 - Worker personal habits
 - Good manufacturing practices

- Emerging technologies
- Design of food processing equipment
- Preventing cross contamination within your plant
- Testing for *Listeria* and looking for patterns
- Developing a *Listeria* control plan.

Prerequisites

Nil

Who should attend?

QA staff and Management in Food processing and Health industries.

Competencies issued

Statement of Attendance only

"In all likelihood, none of the individual elements that contributed to the outbreak was sufficient to have caused it alone, so each part of the food safety system must work together as perfectly as possible."

Dr. John Carsley, Medical Health Officer for the Vancouver Coastal Health Authority in British Columbia speaking on the 2008 outbreak of Listeriosis which resulted in serious illness for 57 vulnerable individuals and eventually cost the lives of 22 Canadians.