



Control of *E. coli* O157:H7 and Related Pathogenic Strains in Meat Processing Plants

Charlottetown, PE, Jan. 22; Halifax, NS, Feb. 18; Moncton NB, Feb. 5; St. John's NL, Mar. 19

One Day (9:00 AM to 4:00 PM)

Purpose

The purpose of this workshop is to help small and large meat processing plants and abattoirs establish and implement an effective program to reduce and prevent *E. coli* contamination of their products.

Topics Covered

1) Background Information

- What is *E. coli*
- Strains of *E. coli*

USDA requirements targeting 6 additional strains of *E. coli*.

2) Factors affecting the growth of *E. coli* (Control Measures)

- Temperature, pH, etc.

3) Employee Practices

- Hygiene
- Cross contamination
 - Handling
 - Traffic

4) Equipment

- Design and construction
- Maintenance issues

5) Plant Sanitation Issues

6) Process Steps (Analysis of Hazards and Control Measures)

- Screening of Animals
- Hide Removal
- Evisceration
- Final Trim
- Lactic Acid Wash
- Holding Cooler
- Receiving Raw Materials
- Cutting
- Grinding/Tenderizing
- Modified Atmosphere Packing
- Final Product Storage

7) Sampling (Verification)

- Environmental Monitoring
- Plan
- Frequency
- Collection of Samples
- Analysis of Results - Charting
- Audit

- Trim and Ground Meat Testing
- Plan
- Frequency
- Collection of Samples
- Analysis of Results - Charting
- Audit (SOP's, Piece Count)

8) Corrective actions to consider if you detect *E. coli*.

Materials Provided to Participants

Slides from Presentation, Resource / 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
- Heritage Salmon
- True North Salmon
- AgraWest
- Stolt Sea Farm
- Island Quality Vegetables
- 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
- Rosignol Estate Winery
- Connors Bros Ltd.

Course Fee

\$200.00 plus GST

For More Information Contact

Ebo Budu-Amoako / Jim Landrigan
BioFoodTech
P.O. Box 2000
Charlottetown, PE
C1A 7N8



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Registration Form

Control of *E. coli* O157:H7 and Related Pathogenic Strains in Meat Processing Plants

Select Location that you are registering for :

- _____ Charlottetown, PE, January 22, 2013, BioFoodTech, 101 Belvedere Ave, Charlottetown, PE
- _____ Halifax, NS, February 18, 2013, Future Inns Halifax, 30 Fairfax Drive, Halifax, NS
- _____ Moncton, NB, February 5, 2013, Dramis Building, 500 St George Street, Moncton, NB
- _____ St. John's, NL, March 19, Department of Innovation, Business and Rural Development ,
Avalon Regional Office, 28 Pippy Place, St. John's, NL

Please complete the following and fax to Jim Landrigan, BioFoodTech at (902) 368 5549 or e-mail to jklandri@gov.pe.ca

Name: _____ Position: _____

Organization: _____

Street address: _____ City / Town: _____ Postal Code: _____

Telephone: _____ Fax: _____

E-mail: _____

Please make cheques payable (\$200.00 + 10.00 (GST) = \$210.00) and send to:

BioFoodTech
P.O. Box 209
Charlottetown, PE, C1A 7N8
Project # 2012-2013



Note that lunch is included in the fee