



Using Chlorine Dioxide Gas to Combat Recurring Pathogens and Improve Overall Food Safety

Free Workshop about Microbial Decontamination in the Food Industry

This educational workshop will discuss how chlorine dioxide gas in the food manufacturing industry keeps facilities cleaner and safer than ever before by providing the most effective method of decontamination possible and eliminating the persistent pathogens in the hard-to-reach areas. The impact that improved sanitation has on an environmental program and other auxiliary benefits will also be discussed. Case studies and applications will be explored in detail as well.

AGENDA HIGHLIGHTS:

- Comparison of chlorine dioxide gas to traditional sanitation methods
 - Safety
 - Efficacy
 - Material Compatibility
- Exploration of applications
- Case Studies
- Products
- Food Safety Benefits

WHEN

Wednesday, May 23, 2018
8:30AM - 2:00PM
breakfast and lunch included

WHERE

Holiday Inn Madison at The American
5109 West Terrace Drive
Madison, WI 53718

REGISTRATION

3 FREE and EASY ways to sign up!

- 1) Email workshop@clordisys.com with the names of all attending
- 2) Call us at 908-236-4100
- 3) Sign up online at:
www.clordisys.com/workshops

WHO SHOULD ATTEND

Owners, Plant Managers, QA Personnel, Production Supervisors, Sanitarians, and Laboratory Managers - Anyone responsible for designing and implementing food safety / HACCP or Preventive Controls programs.

UNABLE TO ATTEND, BUT INTERESTED IN THE INFORMATION?

Join us online at one of our upcoming webinars! Visit clordisys.com/webinars to register.

May 15th - Chlorine Dioxide Gas 101: Intro to its Process and Applications

May 17th - Food Facility Decontamination Services

May 22nd - Preventive Food Safety Program