

Deibel Laboratories and ClorDiSys Solutions present

IMPROVING SAMPLING, SWABBING & SANITATION STRATEGIES WITHIN THE FOOD INDUSTRY

A Free Contamination Control Workshop for Food Safety Professionals

This two-part workshop will be presented between the food safety experts at Deibel Laboratories, Inc and ClorDiSys Solutions, Inc. In Part 1, Deibel Laboratories will delve into a variety of topics, offering insights and answering questions to improve strategies.

In Part 2, ClorDiSys Solutions, Inc will discuss chlorine dioxide gas and its ability to provide complete decontamination within food facilities, including hard-to-reach areas such as crevices and harbor locations to provide a cleaner and safer manufacturing environment than ever before.

PART ONE

“Finished and In-Product Sampling Strategies”

Dr. Kristen Hunt, Deibel Laboratories

“Sampling Tools and Strategies for Environmental Swabbing and Hygiene Monitoring”

Charles Deibel, Deibel Laboratories

“Introduction to the draft FDA Guidance on Listeria Control Programs”

Dr. Laurie Post, Deibel Laboratories

PART TWO

“Contamination Control Using Chlorine Dioxide Gas”

Kevin Lorcheim, ClorDiSys Solutions

WHEN?

Thursday, September 28, 2017

8:30AM - 2:00PM

breakfast and lunch included

WHERE?

Chicago Marriott Oak Brook

1401 W 22nd Street

Oak Brook, IL 60523

HOW DO I REGISTER?

It's free, with 3 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, Sanitation Personnel, &

Laboratory Managers

Anyone responsible for designing and implementing food safety / HACCP or Preventive Controls programs.



www.deibellabs.com



www.clordisys.com

INTERESTED IN THE INFORMATION, BUT UNABLE TO ATTEND?

Join us virtually at one of our upcoming webinars. Full schedule available at

<http://clordisys.com/webinars>