

Improving Preventive Controls and Decontamination Programs for Food Processors

A FREE WORKSHOP FOR FOOD SAFETY PROFESSIONALS

PART 1: "Hygienic Zoning and Environmental Monitoring"

Lance Roberie, D.L. Newslow & Associates, Inc

Lance will present upon Hygienic Zoning and Environmental Monitoring in terms of Preventive Controls. This presentation will discuss various strategies to be considered as part of your environmental monitoring program, including tools and techniques to use when performing environmental monitoring activities.

PART 2: "Contamination Control Using Chlorine Dioxide Gas"

Kevin Lorcheim, ClorDiSys Solutions, Inc

Recent advances in environmental monitoring have illustrated that current sanitation methods are not always eliminating pathogens within a food manufacturing environment. This session will examine 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.

COURSE INSTRUCTORS

Lance Roberie

Lance Roberie is a Food Safety and Systems Specialist with D.L. Newslow & Associates, Inc. Lance has over 16 years experience in Food Safety and Quality Assurance, working in a number of different product categories. Lance is a Preventive Controls for Human Food Lead Instructor and a Food Safety Management Systems Specialist who has experience with audits, microbiology, HACCP, allergen cleaning validation and more.

Kevin Lorcheim

Kevin Lorcheim is a Mechanical Engineer and serves as Sales and Marketing Manager at ClorDiSys Solutions, Inc. Kevin has been with ClorDiSys since 2006 and has helped develop the use of CD Gas within the food industry. He has performed many decontamination service projects throughout the country, frequently publishes articles and gives presentations regarding food safety and enhanced sanitation.

WHEN

Thursday, May 4, 2017
8:30AM - 2:00PM
(breakfast and lunch included)

WHERE

Courtyard New Orleans
Covington / Mandeville
101 Northpark Blvd
Covington, LA 70433

REGISTRATION

Email workshop@clordisys.com
Please include the names of all members of your party attending.

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.

