

# Implementing Effective Environmental Monitoring and Sanitation Programs for Today's Food Safety Environment

## A FREE WORKSHOP FOR FOOD SAFETY PROFESSIONALS

### PART 1: "ENVIRONMENTAL MONITORING TESTING: A COMPREHENSIVE APPROACH TO IMPLEMENTING AN EFFECTIVE PROGRAM"

Tim Lombardo, Covance Food Solutions

An Environmental Monitoring Program (EMP) is more than just pathogen testing. The challenge to food manufacturers is to develop and maintain a detailed EMP that is thorough and designed specifically for the plant, product produced, equipment used, plant condition and layout, and workforce. This informative session will review the most common pathogens, outline how cross-contamination takes place and discuss methods to determine the true source of contamination.

### 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

#### TIM LOMBARDO

Tim Lombardo is the Covance Food Solutions Lead Staff Scientist for Food Microbiological and Food Safety Consulting. With 25 years of food manufacturing experience, Tim has held many key industry positions including production, quality and sanitation, both at the factory and corporate level. Tim is also a Lead Instructor for the International HACCP Alliance and FDA Food Safety Preventive Controls.

#### 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

Wednesday, March 29, 2017

8:30AM - 2:00PM

(breakfast and lunch included)

### WHERE

Courtyard Minneapolis - St Paul Airport

1352 Northland Dr

Mendota Heights, MN 55120

### REGISTRATION

Email [workshop@clordisys.com](mailto: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.

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