

# Improving Sampling, Swabbing, and Sanitation Strategies within the Food Industry

## A FREE WORKSHOP FOR FOOD SAFETY PROFESSIONALS

This workshop will be presented in two-parts 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 1:

“Finished and In-product Sampling Strategies”

Dr. Kristen Hunt, Deibel Laboratories

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

Jack Bozzuffi, Deibel Laboratories

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

Dr. Laurie Post, Deibel Laboratories

### PART 2:

“Contamination Control Using Chlorine Dioxide Gas”

Kevin Lorcheim, ClorDiSys Solutions, Inc

### WHEN

Tuesday, May 16, 2017

9AM - 2:00PM

(breakfast and lunch included)

### WHERE

Holiday Inn Budd Lake

1000 International Dr

Budd Lake, NJ 07828

### 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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