

ClorDiSys Solutions Inc and Savour Food Safety International invite you to

IMPROVING FOOD SAFETY PROCESSES AND BEHAVIORS THROUGH INVESTIGATION AND CONTAMINATION CONTROL

Wednesday, September 27, 2017 · 9:00AM - 2:00PM

Toledo, Ohio

(breakfast and lunch will be provided)

THIS FREE FOOD SAFETY WORKSHOP WILL BE
PRESENTED IN TWO PARTS:

Part 1: “Listeria, Biofilms, and In-house Investigations” presented by Gina R. (Nicholson) Kramer, Executive Director, Savour Food Safety International

Part 2: “Contamination Control using Chlorine Dioxide Gas” presented by Kevin Lorcheim ClorDiSys Solutions, Inc

In Part 1, Gina Kramer will put you in the shoes of an investigator, looking at a real food facility (via video) to pinpoint potential sources of contamination. This exciting exercise will help you see your facility differently, giving new insights towards improving processes and behaviors. Gina will also discuss listeria and biofilms in order to further understand and better control these issues.

In Part 2, Kevin Lorcheim will discuss how chlorine dioxide gas is being used within the food manufacturing industry to keep 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.

LOCATION

Center for Innovative Food Technology
555 Airport Highway - Suite 100
Toledo, Ohio 43615

HOW DO I SIGN UP?

It's FREE, and there are 3 EASY ways to register!

- 1.) Call us at 908-236-4100 to register.
- 2.) Email workshop@clordisys.com
- 3.) Visit our website:
clordisys.com/workshops

WHO SHOULD ATTEND?

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

UNABLE TO ATTEND, BUT INTERESTED IN THE PROGRAM?

Join us online at one of our upcoming webinars. Visit www.clordisys.com/webinars