

PATHOGEN ENVIRONMENTAL MONITORING PROGRAMS AND SANITATION STRATEGIES IN 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 Environmental Monitoring 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.

AGENDA HIGHLIGHTS

- “Indicators, Pathogens and Listeria Control”
- “What's in Your Food Facility? Pathogen Environmental Monitoring Programs Provide Insight”
- “Contamination Control Using Chlorine Dioxide Gas”
 - Comparison of decontamination technologies
 - Exploration of various applications
 - Case Studies
 - Food Safety Benefits
- “A Listeria monocytogenes Harborage Site Investigation Case Study”

WHEN

Thursday, October 10, 2019
8:30AM - 3:00PM
breakfast and lunch provided

WHERE

DoubleTree by Hilton
Philadelphia Valley Forge
301 West Dekalb Pike
King of Prussia, PA 19406

REGISTRATION

There are 3 FREE and EASY ways
1) Email erika@clordisys.com with the names of those attending
2) Call 908-236-4100
3) Online at clordisys.com/workshop

WHO SHOULD ATTEND

Anyone responsible for designing and implementing food safety / HACCP or Preventive Controls programs including owners, QA/QC personnel, lab managers, microbiologists, food safety managers, production supervisors, and sanitation.



UNABLE TO ATTEND, BUT INTERESTED IN LEARNING THE BENEFITS OF
CHLORINE DIOXIDE GAS DECONTAMINATION?

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