

## Program Topics

- *Listeria* Overview
- Case Studies
- Sanitation: Prevention & Control
- Sanitary Design
- Risk Assessment
- Monitoring
- Developing, Implementing and Maintaining *Listeria* Monitoring Programs
- Record Keeping
- New Technologies
- Developing a *Listeria* Control Program

## Sponsors



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## Listeria Workshop

**October 16-17, 2007.**

**TEXAS TECH UNIVERSITY  
Lubbock, TX**

**CCS Poultry, LLC  
&  
POULTRY  
MAGAZINE**

# Listeria Workshop

## What it's about?

Control of *Listeria monocytogenes* (LM) continues to be an issue of concern for the ready-to-eat meat and poultry industry. This two-day workshop will combine presentations and "hand-on" activities to assist meat and poultry establishments with the tools necessary to develop, implement and maintain an effective LM Control Plan. Topics covered in the workshop will include environmental and product sampling, *Listeria* monitoring methods and procedures, LM control measures including proper sanitation, sanitary equipment design and formulating with growth inhibitors. Activities will focus on identifying control points, monitoring methods, statistical designs for sampling plan and proper maintenance of the plan using recording keeping, validation and verification procedures. Workshop attendees should be able to use the information and activities to create a LM control plan for their respective establishments.

## Schedule

**Tuesday, October 16 - 8 a.m. to 5 p.m.**

**Wednesday, October 17 - 8 a.m. to 5 p.m.**

Registration fee includes all course materials, lab fees and notebooks, and lunch on Tuesday & Wednesday and transportation from hotel to the University.

## Hotel Information

Hotel accommodations are available for a discounted rate of \$85.00 (plus taxes) until October 8th at the Residence Inn by Marriott, 2551 S. Loop 289, Lubbock, Texas 79423.

To receive these rates, call the hotel directly at Tel: 1-806-745-1963. Mention that you are with The Listeria Workshop.

## Who Should Attend

- QA Managers
- HACCP Coordinators
- Plant Managers
- Regulators
- Plant Engineers
- Sanitation Personnel
- Plant Personnel Interested in LM Control

## Registration

Complete this form and fax or mail with payment to:

Attn: Jim Goldberg, POULTRY Magazine  
2481 Buckhead Rd, Auburn, AL 36832  
Ph: 334-887-2226, Fax: 334-887-2227

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## Registration Fee - \$525.00

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( ) No, Thank-you.

CREDIT CARD CHARGES WILL APPEAR AS  
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Registrants who cancel the *Listeria* Workshop prior to two weeks before the symposium will have their registration fees refunded less a \$75 cancellation fee. Cancellations after the 2-week point will not be refunded.