

Listeria | Hazard Awareness, Monitoring, and Principles of Control

Course overview

22nd April | 09:15 - 17:00 | 17:30 with assessment

This full-day online training course focuses on the food safety hazard that is *Listeria monocytogenes*. We will look at what *Listeria monocytogenes* is, where it comes from, the illness it can cause, and how the risk can be controlled in the food industry.

Participants will gain an awareness of the range of foods affected, the ways in which *Listeria monocytogenes* differs from many other foodborne bacterial pathogens, the conditions affecting its growth and survival, and the implications this has for the setting of safe food shelf life.

We will cover the utilisation of non-monocytogenes *Listeria* spp. as an indicator organism, what happens to samples in a microbiological testing laboratory, and interpretation and limitations of test results.

We will discuss how *Listeria* outbreaks and product recalls have been caused by poor hygiene and food handling, the principles of *Listeria* control programmes.

What is it about

- Introduction to *Listeria monocytogenes*
- The illness; Listeriosis
- Those most at risk
- Where it's found, and the range of foods affected
- Notable food safety incidents and outbreaks, with lessons to be learned
- The pathogen and the indicators
- *Listeria* in food safety law
- Factors affecting survival, growth, and death
- Microbiological criteria for *Listeria monocytogenes* and *Listeria* spp.
- Implications for storage conditions and shelf life of foods
- Monitoring and testing
- Interpretation of test results
- Frequently Asked Questions
- Principles of prevention and control
- Importance of personal hygiene
- Examples of harbourage and cross-contamination
- Cleaning and disinfection
- Incident preparedness

Who should attend

- Technical Managers
- Quality Managers
- Technical and Quality team members
- Hygiene Managers

- Production professionals
- Food Safety Specialists
- Auditors seeking a refresher

Key benefits

- Developing microbiological expertise
- Increased awareness of *Listeria monocytogenes* as a hazard
- Understanding of legal limits
- Awareness of requirements for legal compliance
- Insight into shelf-life impact in RTE foods
- Good practice in monitoring and testing, and appropriate actions in response to results
- Principles of prevention and control
- There will be opportunities to ask our expert questions

Previous knowledge needed

- A basic understanding of microbiology is helpful. Some knowledge of food safety or food hygiene management would be an advantage

Your trainer

Ali Aitchison | Senior Food Safety Consultant
Eurofins Food Testing UK Ltd.

**Price: £385 pp
(+£30 with
assessment)**

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