

Understanding and Managing Shiga Toxin-producing *E.coli* (STEC) in Food

Course overview

15th July | 09:15 - 12:45 | 13:15 with assessment

Shiga Toxin-producing *E.coli* (STEC) are important foodborne pathogens which can cause severe outcomes for those infected.

This online training session focuses on what STEC are, where they are found, why they have caused so much concern, and how they can be controlled.

We will look at the relationships between non-pathogenic *E.coli*, *E.coli* O157, and non-O157 STEC.

We will consider the history of STEC illness outbreaks, options for testing, controls in food production, and how effectiveness of controls may be monitored.

What is it about

- The organisms *E.coli*, *E.coli* O157, and STEC
- Food safety relevance of 'generic' *E.coli*
- What's different about STEC
- Background
- Illness
- Where the risks are
- Case studies
- Prevalence and trends
- STEC testing and interpretation of results
- Factors affecting survival
- Associated foods
- Guidance
- Control measures
- Monitoring effectiveness of controls

Who should attend

- Anyone with an interest in food safety management in relation to STEC
- Technical Managers
- Quality Managers
- Technical and Quality Team members
- Food Safety Specialists
- Auditors and others looking to refresh or update knowledge

Previous knowledge needed

- It is recommended that delegates have attended our Introduction to Microbiological Sampling and Testing of Foods course or already have some basic microbiology knowledge through other qualifications such as level 3 HACCP or Food Safety

Your trainer

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**Price £275 pp
(+£30 with
assessment)**