

# Legionella Awareness in Food Manufacturing

## Course overview

13<sup>th</sup> May | 09:15 - 13:00 | 13:15 with assessment

This online course is designed to provide *Legionella* awareness with a specific focus on food manufacturing environments, and to answer the questions most frequently posed by food manufacturing technical and quality professionals.

Delegates will learn what *Legionella* is and why they need to know about it. They will gain an awareness of where *Legionella* bacteria can be found, including within food processing equipment, how risks are assessed, and can be controlled.

We will discuss UK legal requirements and responsibilities with respect to *Legionella*, how monitoring of *Legionella* controls is carried out, and the significance of test results. The training provides an introduction to the control of *Legionella* bacteria in water systems and is suitable awareness training for any food manufacturing professional. It is particularly aimed at food manufacturing Technical and Quality personnel, who may seek to align their awareness of *Legionella* control with their own understanding of microbiology and safe operation of food processing equipment.

Note: This *Legionella* awareness training is not on its own sufficient for the needs of the Statutory Duty Holder, or persons appointed as the Responsible Person, though of course they may find it of interest. Individuals in the roles of Responsible Person or Duty Holder require a deeper understanding of legionella management, control measures, and legal responsibilities, so are advised to attend an advanced City & Guilds accredited course designed for the purpose.

## What is it about

- Why employees need to be aware of *Legionella* risks
- *Legionella* bacteria in water systems
- Risks of exposure
- Legal framework and responsibilities
- Water systems in a food processing environment
- Food processing equipment
- How risks are assessed and controlled
- Monitoring of controls
- Sources of further information

- Answers to questions most frequently posed by food manufacturing technical and quality professionals
- There are also opportunities to ask our expert your own questions

## Previous knowledge needed

- No previous knowledge required

## Your trainer

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

## Who should attend

- Food Industry personnel requiring Legionella awareness training

## Key benefits

- *Legionella* awareness tailored for food manufacturing
- Understanding *Legionella* risks and controls within food processing equipment
- Align *Legionella* awareness with food manufacturing understanding of microbiology and safe operation of equipment

**Price: £75 pp  
(+£30 with  
assessment)**