

The Canadian Meat Council will be holding a series of five workshops in July 2009 on *Listeria monocytogenes* control practices. These workshops are intended for quality control staff in establishments producing ready-to-eat products.

Following the 2008 summer *Listeria* outbreak in Canada, the industry has developed a **Best Practices Document** containing **tools, methods and procedures** to specifically control this organism in Ready-to-Eat Meat and Poultry Processing environments.

These workshops will address the Best Practices developed in this document. Speakers will be industry colleagues and experts in the areas of regulations, sanitation, and sampling.

Attend one of these workshops and learn about:

- ✓ New *Listeria* rules from Health Canada and the Canadian Food Inspection Agency and their implementation.
- ✓ How to adapt your sanitation programs to specifically address *Listeria*.
- ✓ How to build an efficient Environmental and Product Sampling program.

WORKSHOP AGENDA

8:00 am	Registration Opens	10:45 am	Sanitation: Listeria Control—Changing Every Day! (continued)
8:30 am	Opening Remarks	12:00 pm	Luncheon
8:35 am	Introduction <ul style="list-style-type: none"> • Purpose of the Best Practices Document; • new <i>Listeria</i> rules from Health Canada and the Canadian Food Inspection Agency; and • relating the Best Practices Document to HACCP systems. 	1:00 pm	Environmental and Product Sampling <ul style="list-style-type: none"> • Review of sampling methods.
9:30 am	Sanitation: Listeria Control—Changing Every Day! <ul style="list-style-type: none"> • Review of industry sanitation practices and new tools to address <i>Listeria</i>. 	2:30 pm	Coffee Break
10:30 am	Coffee Break	2:45 pm	Environmental and Product Sampling (continued)
		3:30 pm	General Conclusion
		4:00 pm	Closing Remarks

Registration fees for the workshops are \$195 plus GST per person. There will be five workshops in total, four offered in English and one offered in French. For more information or with questions regarding the workshops, please contact the Canadian Meat Council:

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