



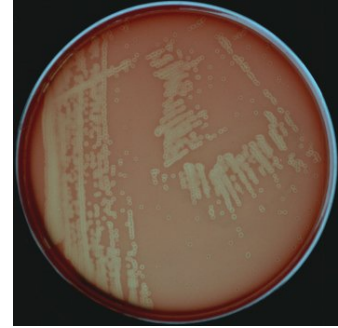
Quality Lab Services for Food & Agriculture

9330 Corporate Drive Suite 703  
Selma, Texas 78154-1257

Sponsored By:



## Control of *Listeria monocytogenes* in the Plant Environment



July 20, 2011

St. Anthony Riverwalk Windham Hotel  
San Antonio, Texas

Speakers:

Shane Calhoun,  
Director of Quality  
Assurance, Pilgrim's

Jeff Lucas, VP of  
Technical Services,  
Quanta Lab

### Who Should Attend

- Food Safety Managers
- Quality Assurance Personnel
- HACCP Managers
- Sanitation Managers
- Plant Microbiologists
- Regulatory Affairs
- Food Service Operators

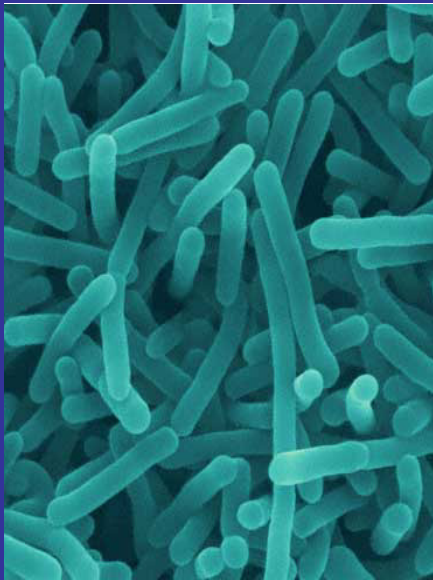
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Make all Checks Payable to Quanta Lab and send to:

Registration Fees:    \$359.00    X    \_\_\_\_\_    =    \_\_\_\_\_    9330 Corporate Drive Suite 703, Selma, TX 78154



Quanta Lab, independently owned, is the leader in microbiological, wet chemistry and mycotoxin testing in Texas. Founded over 20 years ago by Mark Nickle, Quanta Lab has grown to become the foremost food testing facility in the nation. Quanta Lab is an ISO/IEC 17025 accredited laboratory, so you can be sure that the highest quality results are reported accurately every time. Management and staff are available 365 days a year and can be reached 24 hours a day.

### Course Agenda\*

- 7:15 am - 8:00 am - Continental Breakfast and Registration
- Welcome and Introduction
- Introduction to *Listeria* & *Listeriosis*
- Review of Alternatives & Sampling/ Testing Requirements for USDA-FSIS Listeria Directive 10,240.4
- Review of FDA Draft Guidance Document “Control of *Listeria monocytogenes* in RTE Foods” February 2008
- Control of Listeria in the Plant Environment
- Environmental Monitoring
- Case Study 1
- Equipment Selection & Sanitary Design Principles
- Case Study 2
- Facility Design & Control of Contamination
- Case Study 3
- Sanitizer Selection, Use & Efficacy in Controlling *Listeria monocytogenes*
- Validated Laboratory Methods & Method Differences: What does it mean?
- Post Lethality Intervention: The Road to Alternative One
- Development of a Listeria Control Program
- Validation of Listeria Control
- 4:45 PM - Q & A, Adjournment

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