



***LISTERIA* WORKSHOP**

This *Listeria* Workshop is to provide food safety operations managers across various food industries with information and practical strategies to effectively identify, control, and prevent *Listeria* contamination, enhancing their roles in ensuring a safe and hygienic food processing environment. It will also enable senior managers to identify opportunities for research within their organisations.

Workshop Agenda:

Microbiology 101

- Different types of micro-organisms
- How they grow
- Stages (vegetative, spores, biofilms)
- Problems they cause

Listeria monocytogenes

- Introduction to *Listeria*
- Where they are found
- Survival and growth in the environment, in processing plants or on foods
- The disease they cause
- Broad regulatory requirements in NZ and overseas standards



26 SEPTEMBER 2024



9:00 AM – 5:00 PM



UNIVERSITY OF
AUCKLAND, GRAFTON
CAMPUS



\$300^{excl. GST} PER PERSON

Only 50 places available. Register now!

Looking for *Listeria*

- Detection methods
 - Current detection methods – advantages/disadvantages of testing regimes
 - Environmental and product testing
 - Limitations of tests and what results mean
- Intro to Whole Genome Sequencing (WGS)
- Case studies
 - Poultry
 - Seafood
 - Horticulture

***Listeria* control measures**

- Hygienic design
- Cleaning and sanitising
- Plant & Food Research examples horticulture and seafood
 - Washing
 - Phage
- Other methods

Regulations & guidelines

- Regulatory requirements for different sectors
 - Sampling / testing requirements
- What to do if you find *Listeria* on your product
- Product recalls
- Consumer awareness
- Where to go to get help

TO REGISTER, PLEASE VISIT:

[HTTPS://WWW.MASSEY.AC.NZ/ABOUT/COLLEGES-SCHOOLS-AND-INSTITUTES/COLLEGE-OF-SCIENCES/OUR-RESEARCH/LISTERIA-WORKSHOP/](https://www.massey.ac.nz/about/colleges-schools-and-institutes/college-of-sciences/our-research/listeria-workshop/)