



SOFHT Breakfast Club



The Society of
Food Hygiene
and Technology

Managing Microbiological Risks 14th June 2016

An excellent opportunity to hear two experts from leading laboratory and Hygiene Services. The presentations will cover effective sampling plans, interpretation of results and their accuracy, risk analysis, comparison of different methods and up to date rapid analysis techniques and equipment.

Sampling Plans – Fundamentals and Considerations When Setting Up An Effective Sampling Plan.

An overview of the limitations of microbiological criteria, HACCP and microbiological testing, The application of microbiology, sampling of microbiological tests, accuracy of results, comparability between different methods, risk analysis and interpretation of results. An opportunity to receive an update on managing the microbiological risks in the manufacturing environment, and to discuss the most practical approach applicable to your business.

Breaking New Boundaries: Rapid Multiple Test Systems.

An overview on the various rapid analysis techniques available. The presentation will include challenges when considering new technology, ATP bioluminescence (non- specific and specific detection), rapid microbiological tests (performance, validation and applications), process indicator tests and future developments.

This is the ideal forum for businesses to gain greater understanding of managing microbiological risks, suitable tests for their business, rapid techniques and equipment. There will also be an opportunity for delegates to discuss in detail their requirements, concerns and also to raise questions on the subject matter.

Places are limited to 25 delegates to ensure that this remains an intimate and informative 1/2 day programme for all.

Cost: £35 + VAT (Members), £70 + VAT (Non-members), £15 +VAT (Students) per delegate

Time: 9.00am—12.30pm

Venue: SOFHT Training Room, The Granary, Middleton House Farm, Tamworth Road, Middleton, Staffs, B78 2BD

Continental Breakfast Buffet and certificate of attendance are included in the price.

SPEAKERS

Andy Muirhead
Consultant Microbiologist
ALS Food & Pharmaceutical

Martin Easter
General Manager
Hygiena International Ltd

PROGRAMME

09.00 - 9.30

Arrival & Registration
(including Continental
Breakfast Buffet)

09.30 - 9.40

Introduction to SOFHT

09.40 - 10.25

Andy Muirhead

10.25 - 10.45

Q & A

10.45 - 11.15

Coffee Break

11.15 - 12.00

Martin Easter

12.00 - 12.20

Q & A

12.30

Close

The Society of Food Hygiene and Technology

The Granary, Middleton House Farm, Tamworth Road, Middleton, Staffs B78 2BD
Tel: 01827 872500 Fax: 01827 875800 Email: admin@sofht.co.uk www.sofht.co.uk



