



SOFHT Breakfast Club



The Society of®
Food Hygiene
and Technology

An Overview of Listeria 4th July 2017

Listeria is widespread in the environment and can contaminate a wide range of foods. It is most commonly associated with chilled ready-to-eat foods such as smoke fish, cooked sliced meats, smoked fish, cooked shellfish, soft mould-ripened cheeses, pate and pre-prepared sandwiches, salads, ready meals that do not require further cooking or reheating. *Listeria monocytogenes*, which causes listeriosis, is the one of most lethal of all food pathogens. It has a high fatality rate among vulnerable groups (i.e. people with reduced immunity, pregnant women, unborn and new-born babies, people aged over 60 years and patients with specific underlying medical conditions), and causes the most deaths per population in vulnerable groups. Key sources of Listeria contamination are:

- Dirt and soil including dirty premises, equipment and cleaning equipment
- Food handlers
- Raw foods
- Food preparation equipment and utensils
- Water
- Condensate from air cooling units
- Drains and drainage gulleys
- Areas prone to pooling water.

This session talks about the pathogen, its species and strains, the growth requirements and survival, biofilm formation and associated food items, effective controls for personal hygiene, cleaning and disinfection and cross-contamination controls. It will also focus on the sampling plans, techniques to take effective swabs, where and how to investigate to confirm the source in the environment, effective cleaning and fogging etc. to kill the pathogen and to prevent its recurrence and to prevent its cross contamination to the food. The forum takes us back to basics with an overview of the background to the organism, sources and modes of transmission, recent foodborne outbreaks of Listeriosis and the burden of the disease on the UK. Secondly modes of control of the organism in the food industry will be reviewed, including an overview of the impact of technology in listeria reduction in the environment and on the finished products.

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.

SPEAKER

Keith Watkins
Microbiology Specialist
Eurofins Food Testing

Karen Middleton-Gell
Central Technical Manager
Hygiene Specialist
Bakkavor Group

PROGRAMME

09.00 - 9.30
Arrival & Registration
(including Continental
Breakfast Buffet)

09.30 - 9.45
Introduction to SOFHT

09.45 - 10.30
Keith Watkins

10.30 - 10.45
Q & A

10.45 - 11.15
Coffee Break

11.15 - 12.00
Karen Middleton-Gell

12.00 - 12.20
Q & A

12.30
Close

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Residual Barrier Technology

The Society of Food Hygiene and Technology

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