ATLANTIC FOOD & BEVERAGE PROCESSORS ASSOCIATION INC.
Great food from Atlantic Canada

ASSOCIATION DE L'INDUSTRIE ALIMENTAIRE DE L'ATLANTIQUE INC.
Les aliments par excellence du Canada atlantique

BIO | FOOD | TECH
CONCEPT TO PILOT TO MARKET

Food Safety for Maintenance Staff Workshop (1 day)

February 7 , 2012, Moncton, NB (9:00 AM to 3:30 PM)

Purpose

The purpose of this workshop is to help plant maintenance workers understand their role in ensuring food safety in a food processing environment.

Topics Covered

1) Introduction to Food Safety / HACCP

History
Importance of HACCP
Role of Maintenance in Company food safety program.

2) Food Safety Hazards for Maintenance Staff

Biological
Chemical
Physical

3) Control of Hazards Associated with Maintenance Work in a Food Processing Plant

Employees Role.
Good Manufacturing Practices
Product Changeovers
Cleaning of Maintenance Tools
Personal Hygiene
Preventative Maintenance Program
Temporary Repairs
Contractors in Plant
Protection of Product during Repairs
Importance of Records and Training
What to do when things go wrong

4) Typical Maintenance Situations

Class discussion
Review examples of typical maintenance situations in groups.

Materials Provided to Participants

Sample Procedures, Forms and Notices. Slides from Presentation and Reference Material.

Follow Up Available

Telephone Technical Inquiries Related to Material - **FREE**
On site audit - Additional Fee
Verification of sanitation program - Additional Fee
Customized training at your facility also available upon request, fee to be determined.

Instructors

- Ebo Budu-Amoako, Ph.D., Senior Microbiologist
- Jim Landrigan, P.Eng., M.B.A., Technical Advisor

Ebo is an internationally-recognized food microbiologist who has developed and delivered Food Safety and Quality training workshops in Canada and internationally for the past 15 years. During this time Ebo has also developed and implemented systems for food inspection and HACCP in various countries in the Caribbean.

As well as providing numerous training workshops on food safety and quality systems for BioFoodTech clients during the last ten years, Jim has implemented several Food Safety (HACCP) and Quality Management (ISO 9000) programs for small to medium sized food processors. He has also developed and delivered national food safety and quality training programs for one of the largest management consulting groups in Canada. Jim was a Sessional Instructor at Holland College and taught Strategic Crisis Management and Management of a Diverse Workforce courses in the Applied Degree in Culinary Operations program.

Past Participants Food Safety Courses

- ✓ McCain Foods
- ✓ Cavendish Farms
- ✓ Wolfhead Smokers
- ✓ True North Salmon
- ✓ Atlantic Aqua Farms Partnership
- ✓ Stolt Sea Farm
- ✓ Oxford Frozen Foods
- ✓ Unilever Canada
- ✓ Canadian Food Inspection Agency
- ✓ Cott Beverages
- ✓ Canadian Syrup
- ✓ Dairytown Products
- ✓ Paturel International
- ✓ Bonte Foods Ltd.
- ✓ Ben's Bakery
- ✓ Ocean Pier
- ✓ Purity Dairy
- ✓ Rossignol Estate Winery
- ✓ Connors Bros Ltd.

Course Fee

$375.00 plus HST less 25% for members of the association

For More Information Contact

Ebo Budu-Amoako / Jim Landrigan
BioFoodTech
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Charlottetown, PE
C1A 7N8

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BSI™
ISO 9001:2008
FM 62657

Notice Something Different? On Aug. 23, 2011, the PEI Food Technology Centre was renamed **BioFoodTech**. Since 1987 the Centre has delivered quality service to its customers. Its new name reflects the expanded mandate of its services.
BioFoodTech website: www.biofoodtech.ca

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REGISTRATION FORM
Food Safety for Maintenance Staff Workshop
February 7, 2012, Dramis Building, 500 St George Street, Moncton, NB

Please complete and fax to the Atlantic Food and Beverage Processors Association at (506) 854-5850 and check your fax machine to ensure that your fax was received.

Name(s): _____ **Position:** _____

Organization: _____

Street address:_____ **City / Town:** _____ **Postal Code:**_____

Telephone: _____ **Fax:** _____

E-mail: _____

Fees: **Course including course material, nutrition breaks and lunches, at $375.00** $_____

Less 25% discount for people from organizations that have paid their membership fee to the association $_____

Sub-total $_____
HST at 13% $_____
Total payable $_____

Method of payment: [ ] **Please charge the above amount to ( ) Visa ( ) Mastercard**
Name on Card: _____
Card # _____
Expiry: _____ **Signature:** _____
[ ] **Cheque (being sent).**
[ ] **Please Invoice, and payment will be made promptly.**

Please make cheques payable and send to:

Atlantic Food and Beverage Processors Association Inc.
500 St George Street, Moncton, NB E1C 1Y3
(The association's HST number is 88787 6928 RT0001.)