MAF / NZIFST *Listeria* Seminar & Workshops

June 2011
Christchurch, Auckland & Rotorua

Run in partnership with MAF these sessions are aimed at giving industry support in managing the issue of *Listeria*.

You can choose a full-day seminar in Rotorua OR a half-day workshop in either Christchurch or Auckland.

**Listeria Seminar - FULL DAY**  
Tuesday June 28

VENUE: Millennium Hotel, Corner Eruera & Hinemaru Streets, Rotorua

- 8.30am – 9.30am: Registration and tea or coffee
- 9.30am – 4.00pm: Seminar
- **COST $25 incl GST (includes lunch and refreshments)**

This full day seminar being run in partnership with MAF is aimed at giving industry support in managing the issue of *Listeria*. MAF have written a series of guides for manufacturers of ready-to-eat foods which will provide a framework for the seminar. Seminar presenters will include industry experts and regulators from New Zealand and Australia.

**The following topics will be covered:**

- *Listeria* and listeriosis and the link to ready-to-eat foods
- How *Listeria* gets into food
- The Australian experience
- Regulatory approaches to *Listeria* control
- Monitoring the food and the environment for *Listeria* management.
- The art of environmental swabbing.
- Responding to finding *Listeria*
- Equipment design and process flow
- Hygiene design as the key to *Listeria* control
- Case studies from different food sectors provide the opportunity to see what issues have arisen and what solutions have been tried and which have worked.
- Panel discussion of participants’ issues

**TO REGISTER**

Use the form below or contact Rosemary Hancock rosemary@nzifst.org.nz
Listeria Workshops – HALF DAY
Wed 22 & Thurs 23 June

Wednesday 22 June
VENUE: SILKS LOUNGE, Addington Raceway, CHRISTCHURCH

PLEASE NOTE: this is changed from the venue originally advertised
• 12 noon – 1.00pm: Registration and lunch
• 1.00pm – 4.30pm: Workshop
• COST: NO CHARGE (includes lunch and refreshments)

Thursday 23 June
VENUE: Waipuna Hotel, Waipuna Road, Mt Wellington, AUCKLAND
• 12 noon – 1.00pm: Registration and lunch
• 1.00pm – 4.30pm: Workshop
• COST: NO CHARGE (includes lunch and refreshments)

These half day workshop are being run in partnership with MAF and are aimed at
giving industry support in managing the issue of Listeria. MAF have written a series of
guides for manufacturers of ready-to-eat foods which will provide a framework for
the workshops. Workshop presenters will include both MAF and industry experts. The
workshops are in the afternoons and lunch will be provided before the start.

The following topics will be covered:
- Why controlling Listeria is important
- Microbiological limits and criteria
- Tools that can be used e.g. GOP, hygiene zones and process controls
- Monitoring plans
- How to reduce the risk of Listeria contamination from the environment using
  building and equipment design, process flow
- Effective environmental swabbing
- Effective cleaning and sanitation and the biofilm problem
- How to respond when Listeria has been found
- Case studies from different food sectors provide the opportunity to see what
  issues have arisen and what solutions have been tried and which have worked.

TO REGISTER
Use the form below or contact Rosemary Hancock rosemary@nzifst.org.nz
# MAF / NZIFST Listeria Seminar & Workshops – June 2011

**Christchurch, Auckland & Rotorua**

REGISTRATION FORM

Please return completed registration form by **13 June**. Multiple registrations accepted on same form

**CONTACT PERSON:**

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**Organisation:**

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**PO Box / Street:**

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**Suburb:**

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**Email:**

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**ATTENDEE DETAILS:**

Tick the seminar you are attending

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<tr>
<th>Registrants’ Name(s) AND Email addresses please</th>
<th>Christchurch Wed 22 June (No Charge)</th>
<th>Auckland Thurs 23 June (No Charge)</th>
<th>Rotorua Tues 28 June ($25)</th>
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**TOTAL FEE - Rotorua Seminar**

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<th>Registrants at $25 incl GST each =</th>
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Please advise any special requirements (Dietary or Mobility) for any registrant:

_________________________________________________________________________________________________

Privacy Act: Information on this form will be used for the purposes of the NZIFST Professional Development programme and may include lists distributed to speakers and delegates. If you do NOT wish your name to be included on any such lists please tick here ☐

**PAYMENT:**

☐ Cheque attached, payable to NZIFST

☐ Direct Credit to NZIFST at ANZ Bank, a/c 01-0542-0148886-000, Reference <your name, Listeria>

☐ Please invoice, order number

☐ Please charge the total amount to the following credit card:  ☐ MasterCard  ☐ Visa

Name on card: ________________________________

Credit card number: ________________________________

Expiry date: ________________________________

Signature: ________________________________

Please forward this form and payment details by **13 June 2011** to:

Listeria Seminar

NZIFST

PO Box 5574

Terrace End

Palmerston North 4441

Email: rosemary@nzifst.org.nz

Tel: +64 6 356 1686

Fax: +64 6 356 1687

NZIFST Course Cancellation Policy:

- Cancellation received after **13 June**, no refund
- Substitutions at any time – No charge.