

TECHNICAL WEBCAST

JANUARY 27, 2021

"CROSS CONTAMINATION – SOURCES AND CONTROL OF CROSS CONTAMINATION WITHIN FOOD PRODUCTION ENVIRONMENTS"



Date and Time:

Wednesday, January 27, from 2:00 - 3:00 p.m. Eastern Time (1:00 p.m.-2:00 p.m. Central, 12:00 p.m.-1:00 p.m. Mountain, 11:00 a.m.-12:00 p.m. Pacific)

Overview:

Cross contamination is the process of microorganism (and to a lesser extent chemical, physical, or allergenic) transference from one object to another resulting in a harmful effect. This transference can happen at any stage of food production, and can cause foodborne illness and other serious effects.

Therefore, the identification of possible sources of cross contamination and their elimination or mitigation is a vital part of any facilities food safety plan. This presentation will cover how raw ingredients, equipment, and personnel can all be used to positively impact cross contamination.

Presenters:

DeLaval Cleaning Solutions

Jason Seymour:

Jason Seymour is a microbiologist for Milk Quality and Animal Health side of DeLaval Manufacturing. He has been working for the company for five years, and during that time he has had a wide range of dealings with the microbial challenges of the food and dairy industries.

Dr. Fohona Coulibaly:

Dr. Fohona Coulibaly holds a Ph.D. in pharmaceutical sciences and chemistry and currently serves as a senior chemist at DeLaval. Dr. Coulibaly is the lead chemist in charge of developing cleaning and sanitation products for DeLaval Cleaning Solutions and Tetra Pak. He is passionate about the food industry and is a huge Arsenal Football Club fan.

Melanie Marcelletti:

Melanie Marcelletti, Account Executive at DeLaval Inc, holds a degree in environmental science with an emphasis in water resources. At DeLaval she specializes in problem solving from a chemistry standpoint and training of personnel to better understand the processes that they're involved in.

How does the webcast work?

It's easy and convenient! A virtual seminar is one that you can "attend" and participate in right from your home or office. There is no travel time, and now provided at **NO COST** to RFA members!

The RFA technical webcast will include live audio along with a slide presentation on the web. You just need a phone connection for the audio and an internet connection.

In addition, the webcast will allow you to comment and ask questions at specified times during the event.

You can invite other staff members to listen and participate too! To get the most out of a webcast, it is recommended that you have no more than five people at any one computer connection. If you have multiple locations, please register each location separately.

**Register now for this live, interactive webcast
that you can join from your office!**

How to attend this meeting?

To register to attend the meeting, just send an email to Meg at info@refrigeratedfoods.org.

Once you have registered for the meeting, you will receive an email message inviting you to attend the webcast with instructions on how to attend. This message will provide the information that you need to join the meeting.

Register now!

Registration should be received no later than January 25, 2021. Confirmations will not be sent until your registration form is received.

If you have questions about the meeting, please contact Meg Levin at meg@refrigeratedfoods.org