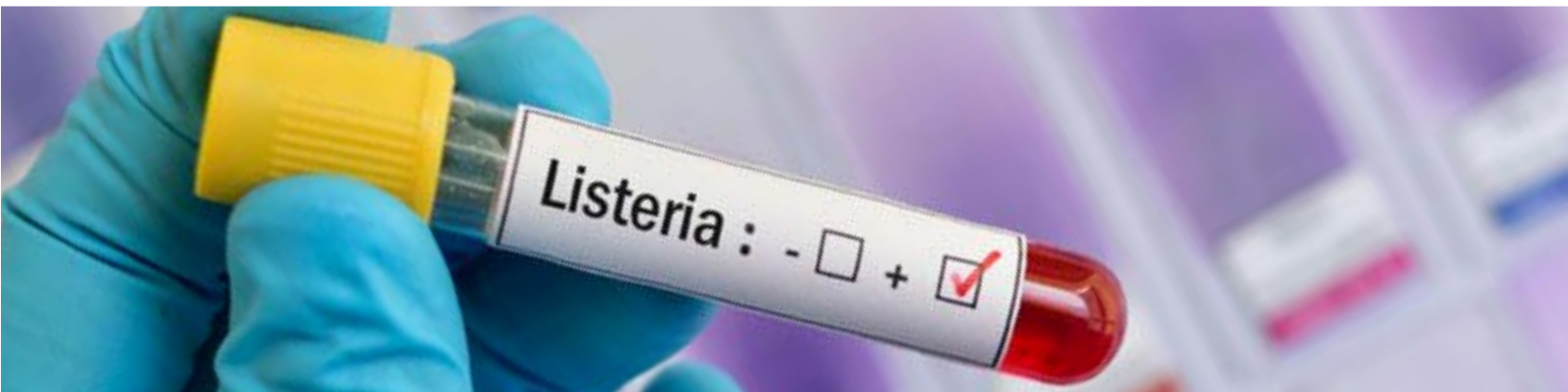


Introduction to Listeria



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An introduction to listeria, the illness that it causes, how to control it and the legislation that is applied to it.



Listeria is an important food safety organism and although the yearly number of cases is low in comparison to other pathogens the number of fatalities is high.

Listeria is ubiquitous in the environment and makes many food manufacturing sites home. It is a hardy and particularly persistent organism and once embedded in a food production facility it can be hard to find and remove and can contaminate a wide range of food products.

Who Should Attend:

This course will be of interest to technical staff, hygiene leaders, auditors, or anyone concerned with the control of pathogenic organisms within the food manufacturing.

- Date: 21st June 2022
- Duration: 2 hours including Q&A
- Speaker: Keith Watkins - ALS Technical Specialist
- Cost: £100 + VAT
- Start time: 14:00

Contact Us / Book Now

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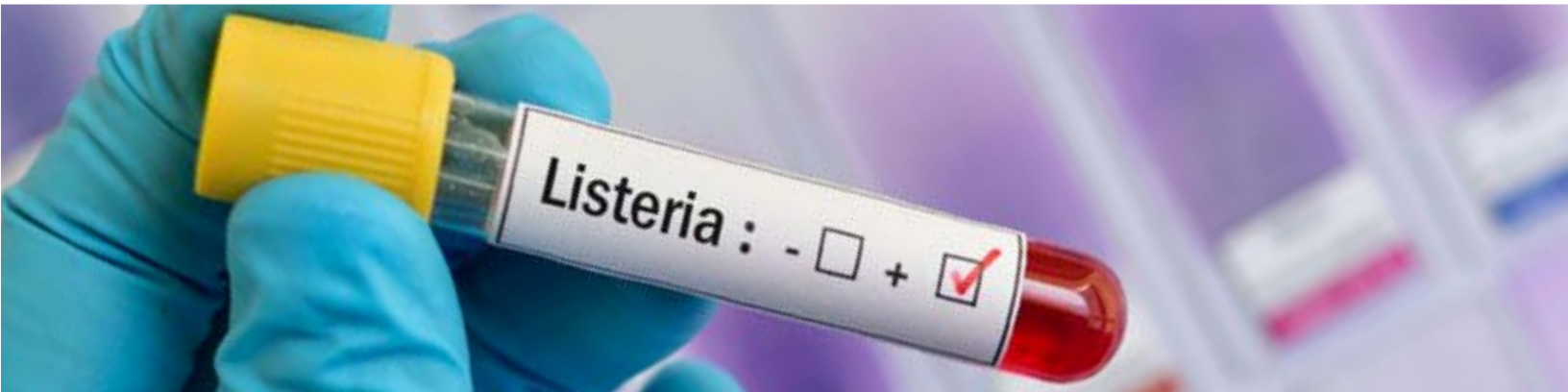
You will receive a certificate of attendance for your participation

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Booking form



To book your place complete the booking form below. Failure to complete these details in full could delay your acceptance onto the course. Please complete and press '[Submit form](#)'.

Company name

Company address

Client site ID or account number (if you are an ALS client)

Name(s) and email address(es) of attendee(s)

PO number

Name and email address of the invoicing contact (if you are not an ALS client)

Do you need any information? Please, tell us.

Closing date to book your place: 17th June 2022