



# Introduction to Listeria Course

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.

- » Duration: 2 hours, including Q&A and discussion.
- » Speaker: Keith Watkins – ALS Technical Specialist
- » Cost: £100+VAT
- » Date: 5th August 2021
- » Time: 14:00 - 16:00

You will receive a certificate of attendance for your participation ▼



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To book your place please complete the booking form below. Failure to complete these details in full could delay your acceptance onto the course.

Please complete and email back to: [Consultancy.uk@alsglobal.com](mailto:Consultancy.uk@alsglobal.com)

**Company name:**

**Company address:**

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

**Name(s) and email address(es) of attendees:**

**Total cost:**

**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 for registrations: Thursday 2nd August 2021