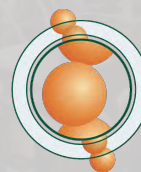


# Environmental Monitoring of Food Facilities 101

## ASSESSING THE RISK OF PRODUCT CONTAMINATION BY SAMPLING THE ENVIRONMENT

**AEMTEK****DATE: DECEMBER 4TH, 2013****TIME: 8:30 AM—2:30 PM****COST: ONLY \$169.00!****INSTRUCTORS: FLORENCE WU, PH.D. & MELISSA HUGHES, M.S.****LOCATION: AEMTEK TRAINING ROOM, 46309 WARM SPRINGS BLVD., FREMONT, CA 94539**

**OBJECTIVES:** In this short course, participants will 1) receive detailed information on how microorganisms enter and become established in the food production environment, 2) understand the importance of environmental monitoring and how it relates to product safety, 3) review the different techniques used for monitoring bacteria and fungi, 4) learn all of the fundamentals behind environmental sampling, from different types of sampling plans to sample collection to arrival of samples at the laboratory, and 5) how to interpret analytical data. Select case studies on outbreaks due to product recontamination will be presented.

**WHO SHOULD ATTEND:** Quality assurance managers and technicians, sanitation supervisors, food processors and manufacturers, ingredient suppliers, product developers, government officials, and other food safety professionals.

### COURSE SCHEDULE

8:00—8:30 AM	Registration & Continental Breakfast
8:30—9:00 AM	Welcome & Introductions
9:00—9:45 AM	Environmental Sampling to Assess & Control Microbial Contamination
9:45—10:30 AM	Establishment & Growth of Pathogens in the Food Processing Environment
10:30—11:00 AM	Coffee Break & Networking
11:00—12:00 PM	Key Factors in Developing an Environmental Sampling Program
12:00—1:00 PM	Lunch (Provided) Overview of AEMTEK Labs
1:00—1:30 PM	Sample Collection & Handling
1:30—2:00 PM	Managing Environmental Sampling Data
2:00—2:30 PM	Open Discussion & Adjourn

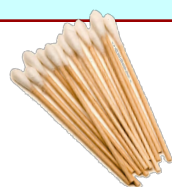
### ABOUT THE COURSE INSTRUCTORS

**Dr. Florence Wu** has been managing AEMTEK's analytical services since 2002. She has over 20 years of academic and work experience with various groups of fungi and bacteria. She earned a doctorate degree from the University of Tennessee, specializing in mycology. Dr. Wu's hands-on work experience includes food and environmental microbiology testing, environmental sampling, microbial identification, laboratory management, quality assurance, marketing and sales, and customer care. She was a principal investigator in a National Science Foundation (NSF) research project on biodiversity. She has published numerous scientific papers and has given lectures and presentations on subjects related to environmental and food microbiology. She has extensive experience in shelf life studies, challenge studies, spoilage investigation, microbial contamination control and sampling and testing methodologies.

**Melissa Hughes** currently serves as the Quality Assurance Manager and Training Director at AEMTEK. She oversees the food laboratory quality system and issuing of analytical reports to clients, and also organizes AEMTEK's internal and external training events. Melissa earned a Master of Science degree in food science from Texas Tech University in 2009, with an emphasis in food safety and microbiology. Mrs. Hughes has given many technical presentations, has written several conference abstracts, is published in the Journal of Food Protection and Food Protection Trends, and has experience in food safety outreach to both food manufacturers and consumers. Melissa is also an active member of many professional organizations, including the International Association for Food Protection (IAFP), Institute of Food Technologists (IFT and NCIFT), and the American Society for Microbiology (ASM).

### FOUR EASY WAYS TO REGISTER!

- 1) **ONLINE:** [STORE.AEMTEK.COM/TRAINING](http://STORE.AEMTEK.COM/TRAINING)
- 2) **PHONE:** 510-979-1979
- 3) **FAX:** 510-668-1980
- 4) **MAIL:** AEMTEK, INC., 46309 WARM SPRINGS BLVD., FREMONT, CA 94539



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## NEW THIS YEAR!

### ALL COURSE ATTENDEES WILL ALSO RECEIVE:

- **ONE HOUR OF CONSULTING TIME ON ENVIRONMENTAL MONITORING PROGRAM**  
(LIMIT 1 PER COMPANY)
- **SAMPLING SUPPLY "GOODIE BAG"**
- **COURSE HANDOUTS**
- **CERTIFICATE OF COURSE COMPLETION**

For questions regarding registration, travel/hotel information, or other special requests, please contact Melissa Hughes at 510-979-1979 or e-mail her at [melissa.hughes@aemtek.com](mailto:melissa.hughes@aemtek.com).



# ATTENDEE REGISTRATION FORM

Fields marked with asterisk (\*) are required

## ATTENDEE INFORMATION (Please print. Use one form for each person attending.)

First Name*	M.I.	Last Name*
Title*		
Company*		
Business Address*		
City*	State*	Zip Code*
Business Phone*	Ext.	Business Fax
E-mail Address*		

## COURSE(S) ATTENDING\* (Cost includes course materials, certificate of attendance, light breakfast, break refreshments and lunch)

<input type="checkbox"/> <b>Environmental Monitoring of Food Facilities 101</b> Wednesday, December 4th, 2013	<b>8:30 AM—2:30 PM</b>	<b>\$169.00</b>	<b>Total Amount Due*</b> \$ _____
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## METHOD OF PAYMENT

- ☐ **Check** (Please remit payment to AEMTEK)
- ☐ **Visa**
- ☐ **MasterCard**
- ☐ **Discover**
- ☐ **American Express**

I am authorized to sign this Attendee Registration form on behalf of attending company and/or individual, and I have read and understand the Registration form and agree to be bound by all of its terms and conditions.

Signature\* \_\_\_\_\_

Date\* \_\_\_\_\_

Credit Card #
Date of Expiration
CCV # (3-4 digit code located on front/back of card)
Name as it appears on credit card
Billing Street Address
Billing City and Zip Code

### TERMS & CONDITIONS

AEMTEK, Inc. reserves the right to determine eligibility of any company and/or individual to attend course, and reserves the right to reject or prohibit any company and/or individual, with or without giving cause. AEMTEK, Inc. also reserves the right to modify or cancel any training course or workshop. In the event of a cancellation, all attendees will be informed as soon as possible, and receive a full reimbursement of course fees only (if applicable). Any refund requests received **at least 7 days** prior to the training course will be fully refunded, minus a processing fee. **No refunds will be issued if notice is given less than 7 days prior to course.** The attendee's registration may be transferred to a colleague with written notification.