

# FOOD PRODUCT SAMPLING 101

DATE: OCTOBER 21ST, 2011

INSTRUCTOR: JERRY OLIVERAS

LOCATION: AEMTEK TRAINING ROOM, 46309 WARM SPRINGS BLVD., FREMONT, CA 94539

COST: **ONLY \$89!** (INCLUDES COURSE MATERIALS, CERTIFICATE OF ATTENDANCE, LIGHT BREAKFAST AND BREAK REFRESHMENTS)

COURSE FOLLOWED BY **COMPLIMENTARY LUNCH** PROVIDED BY:



# AEMTEK

**OVERVIEW:** Microbiological criteria distinguish between acceptable and unacceptable products, and when applied appropriately are a useful means for ensuring the safety and quality of foods. One important component of this is the product sampling procedure, which involves 1) the selection of samples from a lot, 2) the laboratory analysis and inspection of the samples, and 3) the classification of the lot as 'acceptable' or 'not acceptable' based on the results of testing. Some factors to consider in regards to food sampling are the hazard(s) identified in the HACCP plan, the natural microflora and history of the food, the sensitivity of the consumer group, and the manner in which the food is prepared for ultimate consumption.

**OBJECTIVES:** This half-day introductory course will help attendees gain basic knowledge in the statistical concepts, procedures, implementation, and guidelines regarding food product sampling. The following common questions will be answered: How many samples should I take, and how often? Where should I sample? How do I collect samples? What analytical methods should I choose? Are there guidelines to help in establishing microbiological limits for my product?

**WHO SHOULD ATTEND:** Quality assurance managers, HACCP investigators, operation managers and food company executives.

FRIDAY, OCTOBER 21ST, 2011 8:00 AM—1:00 PM	
7:30—8:00 AM	Registration & Continental Breakfast
8:00—8:15 AM	Welcome & Introductions
8:15—8:45 AM	Why Do We Sample? Understanding the Difference Between Quality and Hazards
8:45—9:15 AM	Sampling Plans for Pathogens
9:15—10:00 AM	Sampling Plans for Indicator Organisms, Allergens and Chemicals
10:00—10:15 AM	Coffee Break & Networking
10:15—11:00 AM	All About Lab Methods and Selecting the Right Tests
11:00—11:45 AM	Putting Everything Together: Sampling and Setting Limits
11:45—12:00 PM	Questions & Answers
12:00—1:00 PM	Lunch (Provided by ClorDiSys)

### ABOUT THE COURSE INSTRUCTOR


Jerry Oliveras is the President of AEMTEK, and has over 20 years of professional experience. He has worked in several environmental, food, and agricultural testing laboratories, and has experience in the fields of food and water microbiology, analytical chemistry, laboratory management, regulatory compliance, and chemical research. He is a recognized expert in food chemistry, microbiology, and technology with wide experience in troubleshooting industry problems. He has given numerous technical and media presentations, and is qualified as an expert witness for litigation. Jerry has worked for the California Department of Food and Agriculture Center for Analytical Chemistry, and the Milk and Dairy Foods Safety Branch. He was formerly the Laboratory Director and President of a respected commercial food laboratory in San Francisco. Jerry earned his Bachelor of Science degree in Biological Chemistry from The University of the Pacific and completed postgraduate course work in Synthetic Organic Chemistry at UOP as well. He is a member of numerous professional organizations, including AOAC International, American Chemical Society, Institute of Food Technologists, American Association of Cereal Chemists, American Oil Chemists Society, and AXE.



### FOUR EASY WAYS TO REGISTER

- 1) ONLINE:**  
[HTTP://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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## About the Lunch Sponsor:

ClorDiSys Solutions, Inc. offers microbial decontamination services for rooms, tanks, chambers, and entire facilities. Our quick and effective fumigation service is EPA registered as a sterilant, capable of eliminating all bacteria, viruses, yeasts, molds, and their spores. Entire facilities can be safely and completely decontaminated in as little as one day. Portable and fixed equipment is also available for sale for routine decontamination.

For more information, please contact Paul Lorcheim at 908-236-4100, or visit their website at [www.clordisys.com](http://www.clordisys.com).

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*		

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

<input type="checkbox"/> <b>Food Product Sampling 101</b> Friday, October 21st, 2011 8:00 AM—1:00 PM	<b>\$89.00</b>	<input type="checkbox"/> <b>YES, I will be staying for the free lunch from</b> 12:00—1:00 PM.	<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 # <small>(3-4 digit code located on front/back of card)</small>
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. Any refund requests received **at least 7 days** prior to the training course will be fully refunded, minus processing fees. 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.

Is your company ready for the new regulations in the Food Safety Modernization Act? Do you or your colleagues need current food safety training, but cannot afford to attend out-of-state conferences? **The AEMTEK Food Safety School is here to help!**



Date	Course Title
March 10th	Food Pathogens 101
March 11th	Product Recalls 101
March 16th	FDA Food Safety Modernization Act Seminar
May 11—13th	HACCP & cGMP Workshop
June 21st	Environmental Monitoring & Sampling 101
October 21st	Food Product Sampling 101
December 5—7th	Fungal Identification & Enumeration Workshop
December 8th	Food Spoilage 101



**AEMTEK**

Food, Environmental, Water &  
Pharmaceutical Microbiology

Testing, Research, Training & Consulting