More MPI Listeria Workshops

The Ministry for Primary Industries (MPI) and the New Zealand Institute of Food Safety and Technology (NZIFST) is holding a second series of implementation workshops with manufacturers of ready-to-eat foods to support the publication of the MPI reference material “Guidance for the control of *Listeria monocytogenes* in ready-to-eat foods”.

**Workshop: Listeria – Prevention is Better Than Cure**

The overall objective of the workshops is to assist food operators to develop a *Listeria* Management Programme; and the workshop sessions will provide practical information about the foodborne bacteria *Listeria monocytogenes*; the sources, pathways and the key controls to minimise the contamination of ready-to-eat foods, as well as verification of the controls by developing an environmental and product sampling plan.

The workshops will be held in:
- Auckland 17 June (pm)
- Auckland 18 June (am)
- Christchurch 19 June
- Invercargill 20 June
- Hastings 1 July (am)

The individuals who are responsible for developing a *Listeria* Management Programme are encouraged to attend one of the workshops. An additional workshop will be held for evaluators, auditors and verifiers during late 2013. Details will be confirmed later.

**Workshop: Listeria Management in Practice – answering the big questions**

In Hastings, there is an option to attend a second workshop in the afternoon; ‘Listeria Management in Practice – answering the big questions’ which provides MPI and food industry perspectives on *Listeria* management. The workshop will cover aspects of validating a *Listeria* management programme, the effect of introducing a new product or process, and the microbiological tools available.

There is no cost associated with attending the workshops however spaces are limited and registrations will not be accepted on the day. To secure a place at one of the workshops please contact Rosemary Hancock (NZIFST) at: rosemary@nzifst.org.nz