

Eliminating Microbial Contamination in a Spiral Freezer

Date : Mar 13, 2018 - 10:00 AM

Event URL : <http://www.BostonEventsList.com/events/eliminating-microbial-contamination-in-a-spiral-freezer-mar-2018>

Organizer : Netzealous LLC DBA - Compliance4All

Venue : Online Event

Location : 161 Mission Falls Lane, Suite 216,, Mission Falls Ln
Fremont, California, United States, ZIP: 94539
Phone: 8004479407

Ticket Price: One Dial-in One Attendee Price: \$150.00

Overview:

It is able to enhance sanitation programs as it is able to penetrate the niches and crevices that were previously too hard to reach. By eliminating the ability for pathogens to "hide," chlorine dioxide gas is able to leave food processing environments cleaner and safer than ever before.

Why should you Attend:

Food production facilities are facing greater scrutiny from both the public and the government to provide safe foods. There are about 48 million cases of foodborne illness annually. That's 1 in 6 Americans each year. The FDA will be aggressive in its environmental monitoring and sampling under the food safety guidelines and regulations required by FSMA.

Areas Covered in the Session:

New Regulations

Describe and identifies hard to disinfect areas

Describes what disinfection methods are available

The Pro's and Con's of traditional methods

Who Will Benefit:

Food Safety Managers

QA/QC Personnel

Production Supervisors

Sanitarians

Speaker Profile:

Paul Lorcheim is the Director of Operations for ClorDiSys Solutions, Inc. since 2001. As a Licensed Professional Engineer he is responsible for directing the commercialization and manufacturing of various decontamination and sterilization equipment for the pharmaceutical, life science, health care, and food industries.

Event Fee: One Dial-in One Attendee Price: US\$150.00

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Event Categories :