



NORTH AMERICAN MEAT PROCESSORS ASSOCIATION

## **NAMP Co-hosts New *Lm* Control Workshop for Small Businesses**

NAMP is partnering with the American Association of Meat Processors and, for the first time, the National Meat Association to co-host a *Listeria Monocytogenes* workshop at the Hilton Ontario Airport, adjacent to the Ontario International Airport (ONT) about 35 miles west of downtown Los Angeles, CA.

This workshop, scheduled for April 23, is specifically designed for small- to medium-sized meat plants that produce Ready-to-Eat products. It's a one day, moderately priced event and offers techniques and programs specifically tailored for those companies. NAMP Science Advisor Dr. "Reddi" Thippareddi of the University of Nebraska and his team of expert colleagues will conduct the workshop.

The workshop will include a review of the newly proposed Food and Drug Administration policy that could establish a tolerance for *Lm* in products that do not support its growth. FSIS could follow FDA's lead and meat processors should know their options for formulating products in a way that inhibits growth of *Lm*.

Ready-to-eat meat processors can find more information and registration forms by clicking [here](#). The rate is \$349 for NAMP, NMA and AAMP members and \$449 for non-members through April 9. The fee increases \$100 for all registrants after that date. Fee includes lunch on site and all course materials.

This is the fourth *Listeria* Control Workshop for Small Businesses NAMP has arranged in the last 12 months and the first offered on the West Coast. Earlier workshops in Chicago, Boston and Dallas attracted participants from four countries as well as throughout the U.S. These workshops are part of NAMP's new Education Initiative and conducted in partnership with other meat industry associations.