



NORTH AMERICAN MEAT PROCESSORS ASSOCIATION
ASSOCIATION AMÉRIQUE DU NORD DES TRANSFORMATEURS DE VIANDE
ASOCIACIÓN NORTEAMERICANA DE PROCESADORES DE CARNE

NAMP and NMA Partner on Three *Listeria* Control Workshops

NAMP is partnering with the National Meat Association (NMA) to offer three workshops this summer on controlling *Listeria monocytogenes* in meat and poultry products. The three workshops are:

Date	Location	Presenter
July 1	Ontario, CA	Presented by Dr. Dennis Burson and Dr. Harshavardhan Thippareddi, University of Nebraska
July 20	Chicago, IL	Presented by Dr. Virginia Deibel, Trac Microbiology
Aug. 19	Dallas, TX	Presented by Bob Galbraith, HACCP Consulting Group

Each of the workshops is a full day and will cover a comprehensive list of topics to help processors improve their *Listeria* control programs. Topics include sanitation, facility design, product formulations, lotting, regulatory compliance, and sampling.

The workshops will provide the latest information available and should be attended by all processors of ready-to-eat meat products.

NAMP members are eligible for reduced member-only rates to these workshops. Registration forms for the California and Texas workshops can be found on the NAMP Web site. Registration for the Texas workshop will open soon.