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June 2019

In lieu of our monthly questions regarding food safety audits, we are taking the opportunity to show you what we're up to next month at [International Association for Food Protection \(IAFP\) Annual Meeting 2019](#).

We'll resume our regular Q&A in July to address proof of removal of cleaning chemicals from food contact surfaces.

ECOLAB WILL BE AT IAFP 2019!

Join us at **BOOTH #144** to connect with Food Safety Experts and better understand how we can partner with you to address your food safety challenges.

ECOLAB EVENT PARTICIPATION

Premeeting Workshop

Friday, July 19 & Saturday, July 20

- Jeremy Adler, PhD, Ecolab Senior Technical Support Coordinator, "Developing Environmental Monitoring Programs for Small and Midsize Processors"

Roundtable Panel

Tuesday, July 23

- Rick Stokes, Ecolab Area Technical Support Manager, "Supply Chain Verification of a Sanitation Program"

Technical Sessions

Wednesday, July 24

- 9:15am - 9:30am, Jeremy Adler, PhD, Ecolab Senior Technical Support Coordinator, "Validation of Immersion Versus Electrostatic Spraying with Commercial Antimicrobials Against Unstressed and Acid-, Starvation-, or Cold-Stress Adapted *Campylobacter jejuni* on Broiler Wings, and Related Cost Effectiveness Analysis"
- 11:45am - 12:15pm, Sima Hussein, Ecolab Director of Food Safety & Customer Standards, "Digital Analytic Tools for Improved Process Control, New Ways to Train, Drive, and Verify Sanitation Process Compliance"

[Learn more on our event page!](#)

MEET THE ECOLAB EXPERTS AT IAFP



Ruth Petran, PhD

VP of Food Safety and Public Health for Ecolab and Secretary on the Executive Board for the International Association for Food Protection (IAFP)



Jeremy Adler, PhD

Senior Technical Support
Coordinator, Food &
Beverage Processing



Sima Hussein

Director of Food Safety and
Customer Standards, Food
Retail Services



Rick Stokes

Area Technical Support
Manager, Food & Beverage
Processing

UPCOMING TRAINING

EAGAN, MINNESOTA

[Sanitation Food Safety Workshop](#) (Customer ONLY)

[Preventive Controls for Human Foods](#) (June 19-21)

[Advanced HACCP](#) (August 7-8)

[Preventive Controls for Human Foods](#) (September 11-13)

CONCORD, NORTH CAROLINA: CONTACT 704-796-2755 DIRECTLY TO REGISTER

Advanced HACCP (June 17-18)

Internal Auditing (July 22-23)

Implementing SQF Food Safety Code in Food Manufacturing Operations (August 19-20)

Advanced HACCP (September 23-24)

Register Now

WORLD CLASS SERVICE & EXPERTISE: ECOLAB F&B TRAINING

Are you equipped with a consistent approach? Making the right sanitation choices has never been more critical to **protecting food safety and product quality** while boosting your profits and operational efficiency! Our consultants can also help you develop, implement and verify your food safety programs and help you prepare for an audit.

COMPREHENSIVE TRAINING COURSES

We offer training courses to help you and your employees stay current and strengthen your food safety programs. Our breadth of resources and integrated business model help ensure consistency across your operation. Courses include: Implementing SQF Systems, Advanced SQF Practitioner, Advanced HACCP,

Preventive Controls for Human Foods (FSMA/PCQI), and Internal Auditing. [Click here](#) for the full training schedule and register for the nearest course.

DO YOU HAVE A QUESTION?

[Contact us](#) for more information on food safety management programs and consulting services, inquiries about on-site training at your location for large groups, educational webinars, e-learning modules and other specialized training.

Every day, the Ecolab Technical Customer Service line receives hundreds of calls from customers seeking help on a wide variety of issues including the GFSI recognized programs like BRC Food, SQF, FSSC 22000. [Email us](#) your questions.

[Click here](#) to download past issues of the Food Safety Institute Flash newsletter.



ABOUT THE EXPERT

Dr. Tatiana Lorca manages food safety training programs for Ecolab. She is registered SQF Trainer, FSMA/PCQI lead instructor and IHA approved HACCP Trainer. Previously, she was the technical manager for the SQF (Safe Quality Food) Institute, a division of the Food Marketing Institute.

[Email Tatiana](#)

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