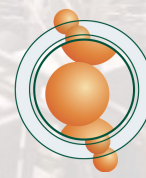


# Environmental Monitoring & Sampling 101



**AEMTEK**

**DATE: JUNE 21ST, 2011**

**TIME: 8:00 AM—12:00 PM**

**INSTRUCTOR: JERRY OLIVERAS**

**CREDITS AVAILABLE: 4 RCs (ACAC)**

**LOCATION: AEMTEK TRAINING ROOM, 46309 WARM SPRINGS BLVD., FREMONT, CA 94539**

**COST: ONLY \$89!** (INCLUDES COURSE MATERIALS, CERTIFICATE OF ATTENDANCE, LIGHT BREAKFAST AND BREAK REFRESHMENTS)

**COURSE FOLLOWED BY COMPLIMENTARY LUNCH AND SPECIAL GUEST PRESENTATION PROVIDED BY:**



**OBJECTIVES:** In this half-day course, participants will 1) learn all of the fundamentals behind environmental sampling, from different types of sampling plans to sample collection to arrival of samples at the laboratory, 3) receive detailed information on environmental monitoring of fungi, indicator organisms and pathogenic bacteria in the food production environment, 4) understand the role that sanitation SOPs and HACCP play in regards to environmental monitoring, 5) learn about the different techniques used for monitoring microorganisms and 6) watch a demonstration on proper sampling and storage.

**WHO SHOULD ATTEND:** QA/QC personnel, production managers, ingredient suppliers, food processors and manufacturers, product developers, laboratory technicians, and new professionals in the food industry.

<b>TUESDAY, JUNE 21ST, 2011</b> <b>8:00 AM—12:00 PM</b>	
<b>7:30—8:00 AM</b>	<b>Continental Breakfast</b>
8:00—8:15 AM	Welcome & Introductions
8:15—9:00 AM	Food Microbiology: Back to Basics
9:00—10:00 AM	Environmental Monitoring: What, Where, and Why?
<b>10:00—10:15 AM</b>	<b>Coffee Break &amp; Networking</b>
10:15—11:00 AM	The "How": Environmental Monitoring Techniques
11:00—11:30 AM	Proper Sampling Techniques: A Demo
11:30—12:00 PM	Questions and Answers
<b>12:00—1:00 PM</b>	<b>Lunch (Provided by ClorDiSys)</b>
<b>1:00—2:00 PM</b>	<b>ClorDiSys Guest Presentation:</b> <b>Microbial Decontamination Methods for Food Facilities</b>

## **ABOUT THE COURSE INSTRUCTOR**

**Jerry Oliveras** is the Technical Director at AEMTEK, Inc. and has over 20 years of professional experience. He has worked in several environmental, food, and agricultural testing laboratories, and has experience in the fields of food and water microbiology, analytical chemistry, laboratory management, regulatory compliance, and chemical research. He is a recognized expert in food chemistry, microbiology, and technology with wide experience in troubleshooting industry problems. He has given numerous technical and media presentations, and is qualified as an expert witness for litigation. Jerry has worked for the California Department of Food and Agriculture Center for Analytical Chemistry, and the Milk and Dairy Foods Safety Branch. He was formerly the Laboratory Director and President of a respected commercial food laboratory in San Francisco. Jerry earned his Bachelor of Science degree in Biological Chemistry from The University of the Pacific and completed postgraduate course work in Synthetic Organic Chemistry at UOP as well. He is a member of numerous professional organizations, including AOAC International, American Chemical Society, Institute of Food Technologists, American Association of Cereal Chemists, American Oil Chemists Society, and AXE.

## **GUEST PRESENTER**

**Mark A. Czarneski** has been working in the pharmaceutical industry for over 10 years. He has been with ClorDiSys Solutions, Inc. since 2001 as Director of Technology directing the design, commercialization and manufacturing of various decontaminating and sterilization equipment for the pharmaceutical, life science and food industry. Prior to ClorDiSys Solutions, Inc. Mark worked for Johnson and Johnson providing engineering design and installation support for sterilization and decontamination equipment. He has additional experience in the design and building of industrial equipment for various industries.

## **THREE EASY WAYS TO REGISTER!**

- 1) **PHONE:** 510-979-1979
- 2) **FAX:** 510-668-1980
- 3) **MAIL:** AEMTEK, INC., 46309 WARM SPRINGS BLVD., FREMONT, CA 94539



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## OVERVIEW OF CLORDISYS PRESENTATION

At this presentation, you will learn why gaseous decontamination is important, and how it provides the most effective method of contamination control. Methods of decontamination will be discussed, focusing on chlorine dioxide gas, and why it is the safest and most effective fumigation method available today. Various applications, material compatibility, safety, and case studies will be discussed.

FOR MORE INFORMATION ABOUT CLORDISYS, PLEASE VISIT [WWW.CLORDISYS.COM](http://WWW.CLORDISYS.COM) OR CALL 908-236-4100.

For questions regarding registration, travel/hotel information, or other special requests, please contact Melissa Hughes at 510-979-1979 or e-mail her at [melissa.hughes@aemtek.com](mailto:melissa.hughes@aemtek.com).



# ATTENDEE REGISTRATION FORM

Fields marked with asterisk (\*) are required

## ATTENDEE INFORMATION (Please print. Use one form for each person attending.)

First Name*	M.I.	Last Name*
Title*		
Company*		
Business Address*		
City*	State*	Zip Code*
Business Phone*	Ext.	Business Fax
E-mail Address*		

## COURSE(S) ATTENDING\* (Cost includes course materials, certificate of attendance, light breakfast and break refreshments.)

<input type="checkbox"/> <b>Environmental Monitoring &amp; Sampling 101</b> Tuesday, June 21st      8:00 AM—12:00 PM	<b>\$89.00</b>	<b>Total Amount Due*</b> \$ _____
<input type="checkbox"/> <b>Lunch &amp; ClorDiSys Presentation</b> Tuesday, June 21st      12:00 PM—2:00 PM	<b>FREE!</b> Anyone can sign up, and you don't have to be enrolled in Environmental Monitoring 101.	

## METHOD OF PAYMENT (Only fill out section below if registering for Environmental Monitoring & Sampling 101.)

- Check** (Please remit payment to AEMTEK)
- Visa**
- MasterCard**
- Discover**
- American Express**

I am authorized to sign this Attendee Registration form on behalf of attending company and/or individual, and I have read and understand the Registration form and agree to be bound by all of its terms and conditions.

Signature\* \_\_\_\_\_

Date\* \_\_\_\_\_

Credit Card #
Date of Expiration
CCV # (3-4 digit code located on front/back of card)
Name as it appears on credit card
Billing Street Address
Billing City and Zip Code

### TERMS & CONDITIONS

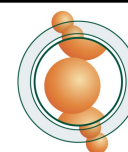
AEMTEK, Inc. reserves the right to determine eligibility of any company and/or individual to attend course, and reserves the right to reject or prohibit any company and/or individual, with or without giving cause. AEMTEK, Inc. also reserves the right to modify or cancel any training course or workshop. In the event of a cancellation, all attendees will be informed as soon as possible, and receive a full reimbursement of course fees only (if applicable). Any refund requests received **at least 7 days** prior to the training course will be fully refunded, minus a processing fee. **No refunds will be issued if notice is given less than 7 days prior to course.** The attendee's registration may be transferred to a colleague with written notification.

Is your company ready for the new regulations in the Food Safety Modernization Act? Do you or your colleagues need current food safety training, but cannot afford to attend out-of-state conferences? **The AEMTEK Food Safety School is here to help!**



Date	Course Title
March 10th	Food Pathogens 101
March 11th	Product Recalls 101
March 16th	FDA Food Safety Modernization Act: How Will It Change Food Import?
May 11—13th	cGMP & HACCP Workshop
June 21st	Environmental Monitoring & Sampling 101
September 15th	Food Spoilage 101
October 20th	Food Pathogens 101

FOR A COMPLETE LISTING OF COURSES OFFERED BY THE AEMTEK TRAINING DIVISION, PLEASE VISIT [WWW.AEMTEK.COM/TRAINING](http://WWW.AEMTEK.COM/TRAINING)



**AEMTEK**

Food, Environmental, Water & Pharmaceutical Microbiology

Testing, Research, Training & Consulting

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