

Module: Listeria Monitoring and Control

Module Content

1. Introduction to *Listeria monocytogenes*

2. Listeria and Listeriosis

- a. Factors affecting the growth of *Listeria monocytogenes*
- b. Food borne illness- outbreaks
- c. Contamination of foods by *Listeria monocytogenes*
- d. Growth of *Listeria monocytogenes* in food processing areas: Biofilms
- e. Potential sources of *L. monocytogenes*
- f. Hazard Analysis of the Products and Processes

3. Risk Management: Monitoring and Control of Listeria

- a. Risk Prioritization of RTE products
- b. Control program for *Listeria monocytogenes*
 - Components of a Listeria Management Program (LMP)
 - Listeria control: Cleaning and Sanitizing
- c. Environmental Monitoring and Testing program
- d. Sampling plan for products and food contact surfaces
- e. Risk communication
- f. Employee training
- g. Lessons learned from outbreaks
- h. Recommendations for the control of *L. monocytogenes*

4. Supportive Resources

- a. Health Canada Policy on Listeria monocytogenes in RTE foods
- b. FAO: Risk characterization of Listeria monocytogenes in RTE foods
- c. Health Canada: Listeria monocytogenes Challenge Testing of refrigerated RTE foods
- d. Challenge Testing for Listeria

Module: Validation & Verification

Module Content

- 1. Introduction to Validation**
- 2. Food processes and product validation**
- 3. Differences among Validation, Monitoring and Verification**
- 4. Common strategies used for Process Validation**
 - a. Concurrent process validation
 - b. Retrospective process validation
 - c. Prospective process validation
 - d. Stages of the Validation process
 - e. Tasks prior to validation of control measures
- 5. The Validation Process**
 - a. Scientific or technical support
 - b. Initial in-plant validation
 - c. Types of validation records and documents
 - d. Differences between initial validation and on-going verification
 - e. Role of reassessment
- 6. Supportive Resources**
 - a. 2014 – FSEP (CFIA) requirements on validation
 - b. How does industry validate elements of HACCP plans?
 - c. FSIS Compliance Guideline HACCP Systems Validation
 - d. Auditing and Verification of Food Safety and HACCP

Module: Nutrition & Labelling

Module Content

1. Introduction to Nutrition

2. Basic Fundamentals of Canadian Nutrition Labelling

- a. Components of a Nutrition Facts Table (NFT)
- b. Types of Nutrition Facts Tables: How to select the appropriate NFT?
- c. Core Nutrients, Optional nutrients, energy and calories
- d. % Daily Values
- e. Reference Amount, Serving Size and Servings per container
- f. Rounding rules and manners of expression
- g. How to calculate each nutrient content
- h. How to calculate the Available Display Surface
- i. Printing requirements and formatting criteria
- j. Labelling of foods aimed at children under 2 years

3. Claims

- a. Nutrient content claims
- b. The '50 g criteria'
- c. Vitamin and mineral claims
- d. Comparative claims / Reference foods
- e. Health claims
- f. Function claims
- g. Nutrient Function claims
- h. Other claims

4. Analytical Nutrition -Selecting Labs, Calculated Nutrition and Guiding Stars

5. Vitamin and mineral fortification

6. Nutrition Compliance Validation

7. Supportive Resources

- a. Canada Food Inspection Agency - Guide to Food Labelling and Advertising
- b. Canada's Guide Food Guide to Healthy Eating
- c. Canada Food and Drug Regulations