



MICROBIOLOGY 101

Tentative Agenda

Day 1

8:00 – 8:30 am

- Welcome & Introductions
- Visitor Confidentiality Forms

8:30 – 9:45 am

- Food Microbiology 101 – Review of Basics
- Foodborne Pathogens

BREAK

10:00 – 12:00 am

- Putting Your Operation to the Test
 - Laboratory Test Methods
 - Test method considerations
- Shelf-Life Testing
- Food Preservation

12:00 – 1:30 pm **LUNCH PROVIDED**

1:30 – 3:30 pm

- Quality Control in the Laboratory
- Foreign Material Identification
- Client Complaint Samples – Protocols and Requirements
- Foodborne Illness Investigations

BREAK

3:45 – 5:00 pm

- Validation / Challenge Studies
- FDA Food Service Report
- *Other topics as time allows*

5:00 pm – Adjourn for the day

Day 2

8:00 – 8:30 am

- Laboratory Processes

8:30 – 9:30 am

- Laboratory Tour

BREAK

9:45 am – 11:15 am

- Laboratory Time

11:15 – 12:00 pm

- Wrap Up and Questions/Answers