

Q Laboratories and ClorDiSys Solutions present

# Improving Sampling, Swabbing, & Sanitation Strategies within the Food Industry

## A FREE WORKSHOP FOR FOOD SAFETY PROFESSIONALS

This workshop will be presented in two-parts between the food safety experts at Q Laboratories and ClorDiSys Solutions, Inc.

### AGENDA HIGHLIGHTS

- “The Benefits of Working with a 3rd Party Lab”
- “Environmental Monitoring Program Essentials”
- “Contamination Control Using Chlorine Dioxide Gas”
  - Comparison of decontamination technologies
  - Exploration of various applications
  - Case Studies
  - Food Safety Benefits
- “Tales from the Trenches: What are your war stories?”
- Facility Tour

### WHO SHOULD ATTEND

Anyone responsible for designing and implementing food safety / HACCP or Preventive Controls programs including owners, QA/QC personnel, lab managers, microbiologists, food safety managers, production supervisors, and sanitation.

UNABLE TO ATTEND, BUT INTERESTED IN LEARNING THE BENEFITS OF CHLORINE DIOXIDE GAS DECONTAMINATION?

Join us online at one of our upcoming webinars!

Visit [www.clordisys.com/webinars](http://www.clordisys.com/webinars)

### WHEN

Wednesday, September 18, 2019  
9:00AM - 3:00PM  
continental breakfast and lunch provided

### WHERE

**Q Laboratories**  
1930 Radcliff Drive  
Cincinnati, OH 45204

### REGISTRATION

There are 3 FREE and EASY ways

- 1) Email [erika@clordisys.com](mailto:erika@clordisys.com) with the names of those attending
- 2) Call 908-236-4100
- 3) Online at: [clordisys.com/workshops](http://clordisys.com/workshops)



**Q Laboratories**

[www.qlaboratories.com](http://www qlaboratories.com)

**CD ClorDiSys**

[www.clordisys.com](http://www.clordisys.com)