

# 2010 OIMP WORKSHOP



The Ontario Independent Meat Processors (OIMP) association is pleased to offer interactive workshops for **meat processors** focused on:



## ADDITIVES AND PROCESSES TO IMPROVE FOOD SAFETY

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### About the Workshop

There are many ways to enhance food safety using the most current ingredient technologies and manufacturing procedures. Keeping up to date on new developments is important in order to ensure you can achieve desired food safety outcomes.

This workshop will lead participants through the most up to date ingredients available relating to food safety and bacteria control. We will also address how you can use resources available to you to get the most current information. Using bacteria inhibitors and doing bacteria testing will limit your exposure to a recall. Come and learn about what is available to you now and what technologies are emerging that will be of interest in the future. Presenters will include industry leaders from a major spice company, an accredited laboratory and a recall expert.

### You Will Come Away With:

- Updated information about additives used to control bacteria on ready to eat products
- Methods using non meat ingredients to improve food safety
- Knowledge about what the regulations are pertaining food pathogens
- Understand what happens during a recall
- Understand how to verify that controlled additives do not exceed the allowed maximum according to the Food and Drug Regulation.

### Date & Time

**March 31, 2010**

**1:00pm to 4:00pm**

### Location

OIMP Boardroom  
7660 Mill Road, RR 4, Guelph, ON N1H 6J1

### Who Should Attend

Your Companies management team leaders and senior staff.

Come and we'll help you keep pace with a constantly changing environment.

### Workshop Attendance

**Registration is required as space is limited.** OIMP Business Members attend for free, non-members pay a nominal fee of **\$45.00**.

**To register you must complete and return the enclosed registration form.**

For a complete listing of upcoming workshops please visit [www.oimp.ca](http://www.oimp.ca).

For more information contact Janet Wellwood  
1.800.263.3797 or [info@oimp.ca](mailto:info@oimp.ca)



# 2010 OIMP WORKSHOPS



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## WORKSHOP REGISTRATION FORM

Wednesday March 31, 2010

1pm to 4pm

OIMP Boardroom

7660 Mill Road, RR 4, Guelph, ON N1H 6J1

**ADDITIVES AND PROCESSES TO IMPROVE FOOD SAFETY** - Space is limited so **you must** register in advance.

Company: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ ON P/Code: \_\_\_\_\_

Tel: \_\_\_\_\_ Fax: \_\_\_\_\_

Website: \_\_\_\_\_

### NAME OF REGISTRANT

### EMAIL ADDRESS

- |    |       |       |
|----|-------|-------|
| 1. | _____ | _____ |
| 2. | _____ | _____ |
| 3. | _____ | _____ |
| 4. | _____ | _____ |

REGISTRATION FEES	# Required	Fee per Person		TOTAL
Registrations <b>will not</b> be processed without payment.		Member	FREE	
		Non-Member	\$45.00	
		(GST 121262919)	5% GST	
		<b>TOTAL DUE</b>		

### PAYMENT INFORMATION

#### Ontario Independent Meat Processors

7660 Mill Road, RR 4, Guelph, ON N1H 6J1

Tel: 519.763.4558 Fax: 519.763.4164 Email: [info@oimp.ca](mailto:info@oimp.ca)

Cheque Enclosed **Cheque #:** \_\_\_\_\_

VISA  MasterCard **Exp Date:** \_\_\_\_\_

Card #: \_\_\_\_\_

Card Holder Name: \_\_\_\_\_

Signature: \_\_\_\_\_

**REGISTRATION POLICY:** A confirmation will be sent once registration and payment have been processed. **Refunds** will not be granted; however, substitutions will be accepted.  
**Privacy Policy:** Information collected on this form is used for registration and marketing purposes for the OIMP. If you wish to be removed from our contact list, simply contact us by phone 519.763.4558 or email [info@oimp.ca](mailto:info@oimp.ca) and we will gladly accommodate your request.

