

Listeria web training, evaluation, & certificate of completion

DAIRYSAFE has an obligation to actively promote food safety learnings that are important to your business.

Key points –

- Dairysafe has developed webinar training material on managing the risk of listeria in dairy processing
- The webinars are aimed at induction, reinforcement & general training
- Participants can complete a course evaluation question set to receive a certificate of completion

Dairysafe conducted 5 workshops in June 2021 on managing the risk of listeria in dairy processing and the feedback from participants was overwhelmingly positive. Now the content is available online as a four-part listeria webinar series.

Listeria monocytogenes is considered the number one food safety hazard in dairy processing. In 2013 in Australia, there was a large outbreak of listeriosis from mould-ripened cheeses which was linked to 34 illnesses and seven deaths, including 1 miscarriage.

Previous food safety audits highlighted inconsistency with risk analysis, a lack of appreciation of the risk of listeria and managing the listeria hazard. Given dairy processors aren't necessarily well served with information to assist in understanding the mitigation strategies for managing the risk of listeria in dairy manufacture the Dairysafe Board recognised this gap and endorsed the delivery of industry workshops. Those workshops subsequently evolved into a series of webinars.

The four-part listeria webinar series is ideally suited to induction, targeted training and refresher training. The webinars are available on the Dairysafe website here – [listeria webinars](#)

Also available with the webinars is an online evaluation form, to assess staff knowledge and the effectiveness of the training and, upon successful completion of the evaluation, a digital certificate of completion can be automatically generated to acknowledge course completion.

The evaluation form and digital certificate are available [HERE](#)



Please contact the Dairysafe team if you have any questions or concerns
pH: 8223 2277

email: admin@dairy-safe.com.au



Dairysafe's regulatory management system is certified to the ISO 9001:2015 Quality Standard

