Methods for the Identification of Shiga-toxin Producing E. coli (STEC) in Foods

Course Description
Experts from the U.S. Food and Drug Administration (FDA) and the U.S. Department of Agriculture (USDA) will provide the concepts and guide participants through the practice of fit-for-purpose laboratory methods to detect E. Coli in produce and meats.

Learning Objectives
1. Understand and perform FDA & USDA sample-screening methods for STEC in foods.
2. Understand the isolation and identification of pathogenic E. Coli using bacteriological plating, and rapid identification tests.
3. Understand Real-time Polymerase Chain Reaction (PCR) screening of STEC.

Topics Covered
• EHEC and STEC
• Incidence
• Testing strategies and challenges
• Detection methods –FDA BAM
• Traditional culture methods
• Biochemical and confirmatory testing
• FSIS testing programs and standards
• Methods equivalence verification

Who should attend?
Laboratory analysts with experience in food samples, managers and other scientists involved in regulatory requirements for

Tuition: 2,500$
Register at: www.ifstl.org/registration

Registration deadline: 30 days prior to course

Internship option? This course can be combined into an internship.