Analysis of Microbial Contamination in Seafood
College Park, MD, USA

The International Food Safety Training Laboratory (IFSTL) is holding a one week training session entitled “Analysis of Microbial Contamination in Seafood.” U.S. Food and Drug Administration (FDA) and University of Maryland subject matter experts will deliver lectures on the concepts and regulatory aspects.

Course Objectives
The overall objective of the Analysis of Microbial Contamination in Seafood training is to isolate and identify foodborne pathogens in oysters, fish, shrimp and other seafood products.

Instructors
This course will be taught by a team of instructors from the FDA, Center for Food Safety and Applied Nutrition (CFSAN), and the University of Maryland. Hands-on laboratory work will be supported by representatives from 3M, BioMerieux, DuPont, and Thermo Scientific.

Who Should Attend?
This course is designed for individuals involved in food testing (food technologists and public health professionals) at the level of laboratory analyst who are interested in methods for analyzing seafood samples.

Summary
This course combines lectures and hands-on laboratory exercises used to detect and identify foodborne pathogens such as E. coli, Listeria, Salmonella, and Vibrio.

The laboratory will focus on DuPont BAX Q7 Real Time PCR for Vibrio spp., BioMerieux Vidas, and 3M Petrifilm for indicator testing.

For a complete list of courses, visit: ifstl.org/upcomingClasses

Course Information
- This course will be held at the University of Maryland, College Park, MD.
- The course tuition is $2,500 USD and includes all course materials, safety equipment and lunch.
- Refer to our website ifstl.org/upcomingClasses for registration information and deadlines.
### International Food Safety Training Laboratory (IFSTL)

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<td><strong>Microbiology of Fish and Shellfish</strong></td>
<td><strong>Sample preparation (oyster shucking)</strong></td>
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<td><strong>MPN</strong></td>
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<td><strong>Detection Methods for Vibrio sp.</strong></td>
<td><strong>DuPont BAX Q7 System</strong></td>
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<td><strong>Listeria Outbreak Investigations in Seafood</strong></td>
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<td>Day 4</td>
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<td>Day 5</td>
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*All afternoon sessions consist of hands-on laboratory experiments. Attendees are expected to participate in all laboratory exercises.

#### Comments from past participants at the IFSTL

- “The ability to bring in trainers from DuPont and BioMérieux was invaluable. They provided first hand information on the technology behind their pathogen screening systems and the correct protocols on operating the instrumentation with hands-on lab exercises.”
- “It is the first time I can honestly say I understand everything I was taught during a workshop.”
- “The contacts I made during this training with FDA experts and my counterparts in other companies will help me in my job.”

#### Registration

- Register at [ifstl.org/registration](http://ifstl.org/registration).
- A formal letter of invitation and travel information will be sent to all pre-registered participants. This letter of invitation can be used for international travelers to support their visa application.
- Seats are only reserved upon receipt of payment.

For questions regarding this course, email IFSTL at ifstl@umd.edu.