

## Pest Control in Food Processing and Foodservice

November

29

2016

10:00 AM PDT | 01:00 PM EDT

Duration: 60 Minutes

Instructor: Norman G. Marriott

[Registration](#)

### Overview:

Effective sanitation in the food industry involves the maintenance of clean conditions in the entire food operation. This status is attained through the destruction of residual microorganisms after cleaning of production, storage and service areas of food establishments.

### Areas Covered in the Session:

- Sanitary facility design
- Description of pests found in food establishments
- Pest prevention techniques
- Pest eradication techniques

### Who Will Benefit:

- Foodservice Managers
- Food Processing Supervisors
- Workers
- Food Business Owners
- Food Safety Professionals

### About Speaker:

**Norman G. Marriott**  
*Consultant, Food Industry*

Dr. Norman, Food Scientist Professor Emeritus and food Industry Consultant has 38 years' of experience in the food industry. He is teaching university courses related to sanitation and food science, especially meat science.... [more](#)

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