



# The Niagara Frontier Conference of CASA

## Presents “What is Listeria, how it gets into our food & how to prevent it”

Date: Friday, September 29th, 2017

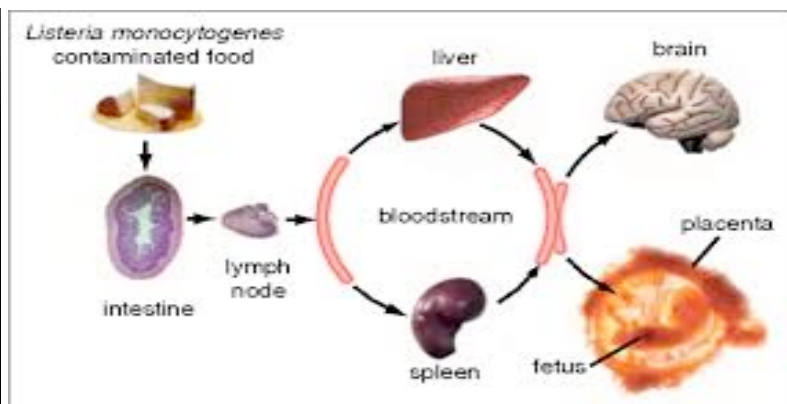
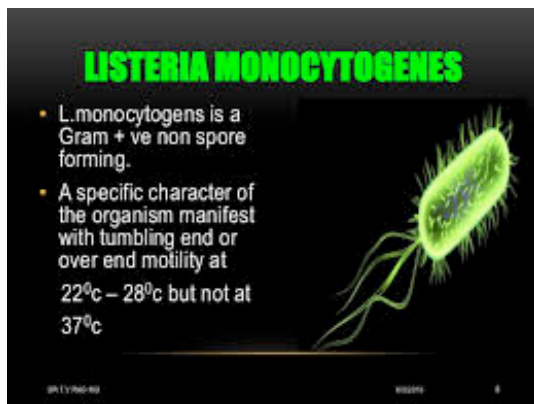
Time: 11:30 a.m. – 3 p.m.

Registration: 11:30 a.m. – 12 noon | Lunch: 12 noon - 1 p.m. | Program: 1 – 3:30 p.m.

Location: Chef’s Restaurant | 291 Seneca Street, Buffalo, NY 14204  
Plenty of free parking. Handicapped accessible.

Cost: NFC members: \$25 Non-members: \$30

Let’s kick off Food Safety month learning about Listeria...



The following speakers will provide information on what Listeria is and how to prevent it from making us ill.

### Glenda Smith

Research Scientist III, Epidemiologist  
NYS Dept. of Health

### Carl LaFrate

President  
ProCheck Food Safety

Lunch will include choice of 1.) Boneless chicken cacciatore, 2.) Lasagna with one meatball, 3.) Small spaghetti parmesan. All entrees are served with meat sauce, plain sauce is available on request. Salad, bread & butter, coffee/hot brewed tea and cannoli are also included. Please include your choice with registration.

**Prior registration is required for this workshop. Payment must be received by COB September 25th, 2017.**  
Send **check payable to NFC-CASA** to: Joy Dagonese, 535 Washington Street, Suite 203, Buffalo, NY 14203.

For more information about the workshop, please contact: Joy Dagonese 716.847.3185 or  
[@Joy.Dagonese@agriculture.ny.gov](mailto:Joy.Dagonese@agriculture.ny.gov) or Diana Monaco @ [diana.monaco@fda.hhs.gov](mailto:diana.monaco@fda.hhs.gov) or 716-846-6204.