

# Controlling Listeria in Foods

This playbook provides an overview of the risks posed by *Listeria monocytogenes* and outlines a series of steps for mitigating those risks in food production and handling environments.

## Step 1: **Identification**

Establish protocols for the regular testing and identification of *Listeria* in the food production environment, including surfaces, equipment, and food products.

## Step 2: **Sanitization**

Implement a rigorous cleaning and sanitization schedule for all equipment, surfaces, and areas where food is processed or handled.

## Step 3: **Training**

Provide comprehensive training for all food handling and production staff on proper hygiene practices and the importance of preventing *Listeria* contamination.

## Step 4: **Control Measures**

Develop and enforce strict control measures such as temperature controls, pH management, and preservatives that inhibit *Listeria* growth in food products.

## Step 5: **Monitoring**

Set up a system for continuous monitoring of control measures to ensure they are effective and being properly implemented at all times.

## Step 6: **Response Plan**

Prepare a response plan for potential Listeria outbreaks, including steps for recall, public notification, and measures to prevent future occurrences.

# General Notes

## **Regulatory Compliance**

Ensure that all control measures for Listeria align with local and international food safety regulations.

## **Record Keeping**

Maintain detailed records of all testing results, sanitation logs, training sessions, and monitoring activities for traceability and verification.