

Listeria Control Program for Firm XYZ

Firm XYZ has prepared a Listeria Control Program as required in [9 C.F.R. 430.4 Control of Listeria monocytogenes in post-lethality exposed ready-to-eat products](#).

- Firm XYZ will follow Alternative 3 as described in 9 C.F.R. 430.4.
- Firm XYZ will provide for testing of food contact surfaces in the post-lethality processing environment to ensure that the surfaces are sanitary and free of *L. monocytogenes* or of an indicator organism.
- Firm XYZ will implement hold-and-test procedures following a positive test of a food-contact surface for *L. monocytogenes* or an indicator organism under the following conditions: (refer to steps on pages 33-35 in the USDA FSIS guideline [Controlling Listeria monocytogenes in Post-lethality Exposed Ready-to-Eat Meat and Poultry Products](#)).
- Firm XYZ will conduct testing according to the following frequency:
- Firm XYZ will collect samples of the following size: (describe size of area to swab)
- Firm XYZ will collect samples from the following food contact surfaces: (list areas – refer to page 24 of the USDA FSIS guideline for ideas)
- Firm XYZ will collect samples from the following food non-contact surfaces: (list areas – refer to page 24 of the USDA FSIS guideline for ideas)
- Firm XYZ will test food contact surfaces according to the minimum requirements established in the “Compliance guidelines to control *L. monocytogenes* in post-lethality exposed ready-to-eat meat and poultry products” (page 32). This frequency will be maintained since this firm has no documented history of *L. monocytogenes* contamination. This frequency will be re-evaluated if any food contact surfaces test positive for this pathogen.

Understand the following from 9 C.F.R. 430.4 (c)

(2) Sanitation measures for controlling *L. monocytogenes* and procedures for antimicrobial agents or processes that suppress or limit the growth of the pathogen may be incorporated either in the establishment’s HACCP plan or in its Sanitation SOP or other prerequisite program. When these control procedures are incorporated into the Sanitation SOP or prerequisite program, and not as a CCP in the HACCP plan, the establishment must have documentation that supports the decision in its hazard analysis that *L. monocytogenes* is not a hazard that is reasonably likely to occur.

(5) If *L. monocytogenes* control measures are included in the Sanitation SOP, the effectiveness of the measures must be evaluated in accordance with Section 416.14.

(6) If the measures for addressing *L. monocytogenes* are addressed in a prerequisite program other than the Sanitation SOP, the establishment must include the program and the results produced by the program in the documentation that the establishment is required to maintain under 9 C.F.R. 417.5.

(7) The establishment must make the verification results that demonstrate the effectiveness of the measures it employs, whether under its HACCP plan or its Sanitation SOP or other prerequisite program, available upon request to FSIS inspection personnel.

For Additional Information: MDA Dairy and Meat Inspection Division

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