

Meat Processing News

Department of Animal Sciences and Industry
Kansas State University Agricultural Experiment Station and Cooperative Extension Service

Controlling *Listeria* in your Facility: Part II

This article is the second in a two-part series

The summer issue of *Meat Processing News* contained a list of suggestions for controlling *Listeria* in your facility. Here are some additional measures for controlling *Listeria* in meat and poultry plant environments.

- Quaternary ammonium compounds (Quats) and sanitizers containing peracetic or peroctanoic acid have been found to be most effective against *Listeria*.
- Modify mid-shift cleanups in refrigerated processing areas to minimize addition of water and introduction of aerosols into the environment. Limit mid-shift cleanups to dry pickup.
- Rotation of sanitizers provides greater effectiveness against *Listeria*.
- Plastic tubs should not be stacked or kept on the floor.
- Coolers for ready-to-eat (RTE) products should be emptied and cleaned regularly and kept dry.
- Coolers and other rooms should not be cleaned with exposed RTE product present.
- Clean floors with a caustic cleaner and a brush dedicated to floor use.
- Application of powdered citric acid may also help in floor cleaning.
- Sanitize cleaning tools after use.
- Gloves must be changed or hands washed after touching an unclean surface.
- Clean and sanitize processing area daily and have equipment running, if possible, to give complete exposure.
- Review procedures for proper application of sanitizers, avoid the use of excessive water during cleaning, remove free water from floors after cleanup and avoid splashing.
- Cleaning crews' outer protective clothing should be properly cleaned and sanitized after use.

Listeria on the Web

To learn more about *Listeria*, visit these Web sites:

- FSIS Web page with links to sites about *Listeria*
<http://www.fsis.usda.gov/OA/topics/lm.htm>
- FSIS notices
<http://www.fsis.usda.gov/FOIA/notices/23-99.htm>
<http://www.fsis.usda.gov/FOIA/notices/17-99.htm>
- CDC information
<http://www.cdc.gov/od/oc/media/fact/lister.htm>

- Keep hoses clean and off the floor after use.
- Clean gloves, smocks and aprons are essential to prevent cross-contamination.
- New employees unfamiliar with proper handling or cleaning need to be instructed thoroughly. All employees must clearly understand the need for clean garments and wearing waterproof footwear that can be properly cleaned and sanitized after use.
- Knives and other portable equipment should be dedicated for use with only RTE products and sanitized thoroughly.

The USDA's Food Safety Inspection Service called for the reassessment of RTE products on May 26, 1999. Anyone producing RTE products should have reassessed their HACCP plans to determine a control method for *Listeria*.

USDA-FSIS *Listeria* guidelines can be accessed at:
<http://www.fsis.usda.gov/OA/topics/lmguide.htm>.

HACCP Reassessment

It is time to start thinking about HACCP reassessment. HACCP plans must be reassessed annually, when it is beneficial to the company, to fulfill new regulatory requirements, when a product or process has changed, or when an unforeseen hazard occurs.

USDA FSIS requires that every establishment reassess the adequacy of the plan at least annually. Your HACCP implementation date determines what date to use. For example, if a plant began HACCP on January 25, 2000, the next reassessment will be done by January 25, 2001.

A person who has been trained in accordance with 9 CFR 417.7 must perform the reassessment, which should evaluate the entire food system and ensure that the system adequately identifies the controls and hazards.

When conducting a reassessment, it is recommended that you document the names and titles of the personnel involved with the reassessment, the programs and documents reviewed, and changes made, including the reasons for the changes. It is recommended that you review your prerequisite programs (SSOP's, GMP's), the written HACCP plan, HACCP records, supporting documentation and validation methods, during your reassessment.

At a NAMP workshop held in Kansas City in September, Bob Savage of the HACCP Consulting Group suggested materials that should be reviewed during a reassessment. They include:

Raw materials or source of raw materials

- Do you have a new supplier? Have letters of assurance been obtained from the new supplier?

Product formulation

- Has the formulation changed?
- Are new products being made?
- Has the product ingredient list and hazard analysis been reevaluated?

Slaughter or processing methods

- Are flow diagrams correct?
- Have changes been made and has the hazard analysis been updated? Do these changes affect the CCP's?

Corrective actions

- Are the four elements of the corrective actions present in your HACCP plan and CA Log?

Verification procedures

- Are on-going verification procedures being done?
- Review records for calibration, direct observations of monitoring, and corrective actions and data record summaries.

Initial validation

- To validate, the establishment shall repeatedly test the adequacy of the CCP's, CL's, monitoring and record-keeping, and CA's described in the HACCP plan. This process should be done for the first couple of weeks or months after the development of the HACCP plan.

Product volume

- Has production volume changed since the last HACCP assessment? Does a change in volume impact your CL?

Personnel

- Are new employees familiar with the HACCP plan? How will your employees find out about HACCP modifications?

Packaging

- How would a change in packaging affect your HACCP plan?

Finished product distribution system

- Are the intended consumers or use of the finished product described?

CCP's and CL's should be validated with regulatory or scientific data that support the selection of the CCP and CL. When changes have been made to the HACCP plan, a "change" page must be included that documents the change, why it was made, who made the change, when it was implemented and the supporting documentation. The responsible establishment official needs to sign and date the HACCP plan when changes are made and at least annually thereafter upon required plan reassessment.

Upcoming Events

Midwest Meat Processors Seminar • Saturday, February 3, 2001 •
Manhattan, KS • 9 a.m.-4 p.m. • Contact Dave Schafer, 785-532-1253

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