Listeria Guideline Committee update

Conference for Food Protection Orlando, Florida May 4, 2014

Charge to the committee

- The Conference recommends that a CFP Committee be created to revise the 2006 CFP "Voluntary Guidelines of Sanitation Practices Standard Operating Procedures and Good Retail Practices to Minimize Contamination and Growth of *Listeria monocytogenes* (*Lm*)" to incorporate the following:
 - Sanitation guidance for slicers,
 - Information on cross contamination and harborage points for Lm,
 - More detailed information about how sampling for Lm can be conducted as part of a strategy for preventing Lm contamination at retail,
 - Updating outdated links to other documents, and
 - Other relevant information identified by the Committee.
- The Conference also recommends that the Committee report its recommendations back to the 2014 Biennial

First 9 months of the committee

- Considerable discussion over the ability of the committee to fulfill the charge. Discussions addressed:
 - The relative risk that slicers play in a retail deli and the appropriateness of a sanitation guidance focusing just on slicers.
 - Whether data on harborage is complete and sufficient to include in the update to the 2006 guidance document.
 - The specific role that environmental sampling in general and *Listeria* sampling in particular has to play in a food safety program for retailers.
- Debated asking the board to revise the charge
 - Voted to go ahead with the charges as given to the committee

Subcommittees formed to address each charge

- Each sub-committee was charged with preparing first drafts of the edits addressing the first three points of the charge
 - Sub-committee 1. Sanitation guidance for slicers: Henry Blade, Tom Ford, Laurie Williams, and Neil Ylanan
 - Sub-committee 2. Information on cross contamination and harborage points for *Lm*: Dave Konop and Haley Oliver
 - Sub-committee 3. More detailed information about how sampling for *Lm* can be conducted as part of a strategy for preventing *Lm* contamination at retail: Matthew Colson, Dale Grinstead, Kristina Barlow, and Sue Kowalczyk.

Sub-committee 1: Sanitation guidance for slicers

- Several drafts have been prepared by the subcommittee working on this portion of the charge
- However, the drafts require additional work to arrive at a consensus on the content of the material that addresses this charge.

Sub-committee 2: Information on cross contamination and harborage points for *Lm*

- There is considerable new information on cross contamination and harborage points for *Lm* that is coming
 - However, the majority of that data has not been published in peer-reviewed journals yet.
 - That is in process and much of the most recent data should be published in 2014
 - The Committee believes that this very useful data should be included in the document and would make a far more useful guidance.

Sub-committee 3: Sampling

- Discussed EXTENSIVLY over several months
- Two ways forward, were proposed. A very detailed guidance or a very simple guidance
 - Giving additional sampling information made the guidance too complex and, probably pointed people in the wrong direction.
 - Majority of committee (12 of 17) decided to simply recommend that if an establishment is going to sample, they should consult with an expert

Other Charges

- Updating outdated links to other documents: The links have been updated.
- Other relevant information identified by the Committee: The Committee felt there were other items that would have been appropriate for inclusion in the guidance However, the committee did not have time to address this charge

So were did we get on the charges:

- Sanitation guidance for slicers: In process but not complete
- Information on cross contamination and harborage points for Lm: Cannot use non reviewed data
- More detailed information about how sampling for Lm can be conducted as part of a strategy for preventing Lm contamination at retail: Recommendation is to consult an expert
- Updating outdated links to other documents: done
- Other relevant information identified by the Committee: No time to address

Recommendations for the council

- The Committee recommends that the Listeria Retail Guidelines Committee be continued/recreated.
- While the Committee believes the third and fourth charges have been completed, the Committee recommends that all charges be continued.

Listeria guidelines committee issues

- Issue: 2014 III-007 Report *Listeria* Retail Guidelines Committee.
- Issue: 2014 III-008 Re-create the *Listeria* Retail Guidelines Committee.