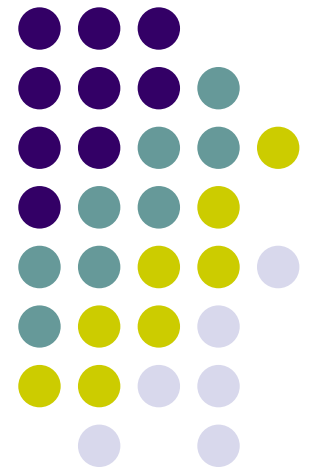


# Listeria monocytogenes at Retail

---

Paul Marra  
Wegmans Food Markets  
April 24, 2007





# States

There are a number of states that have a Lm surveillance program.

Among them:

- Wisconsin,
- Florida,
- New York,
- others

# New York



## Retail Inspections done by NYS Dept of Agriculture and Markets

- Inspector will sample based on target products.
- The sample is taken at point of sale (as close to what a customer would purchase as possible).
- Sample is packed in ice, sealed, and Fed Ex-ed to NYS A&M Lab in Albany.

# Target Products



include:

- Cold cuts (turkey)
- Fermented sausages
- Smoked fish
- Store made salads
- Manufactured Salads

# Impact for Positive Results



## NYS Ag & Markets protocol

- Inspector notified of a positive weeks after sampling
- Closure of a department until thorough cleaning and sanitizing of production and display areas
- Effectiveness of cleaning verified through swabs and or consultant
- Recall
- Critical deficiency on posted inspection result
- \$300 fine
- Resample—include intact samples



# Our Reaction

- Work with NYS Ag & Markets
- Address the delay from sampling to result
- Address impact on business for positives



# At Store

- Store Manager accompanies inspector and
  - Gets information about what is being sampled and why (routine, complaint, etc.)
  - Get product description and location where sample was taken
  - Get NYS A&M FL number (lab sample ID#)
  - Get duplicate sample (if company policy)
  - Notifies corporate



# Results

- Categorized food samples
  - A. Store Prepared/Handled—RTE prepared or processed at store and sold from full-service or self-service display.
  - B. Pre-Packaged—RTE received in original manufacturer's container. Store never directly handles contents.
- NYS A&M notification of results in 48-72 hours after sample collection
- Three possible outcomes
  - Negative—no further action
  - Presumptive Positive—
  - Confirmed Positive—



# Presumptive Positive

## Store Prepared

- Remove and discard open or in-use identical product from display and storage.
- Thoroughly clean and sanitize food contact equipment used to prepare, store or display completed within 24 hours of notification of Presumptive.
- Documentation

# Presumptive Positive



## Pre-Packaged

- Notify manufacturer
- Wait for final results



# Confirmed Positive

## Store Prepared

- Product destruction and cleaning/sanitizing done at presumptive stage minimizes risk
- Anticipate collection of additional samples by NYS Inspector
- Repeat initial sampling protocol.



# Confirmed Positive

## Pre-Packaged

- Remove all like packages and code dates
- Work with NYS A&M and manufacturer to determine need for recall and public notification

# Discussion

Questions

