

Listeria Action Plan for Retail Delis

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FMI

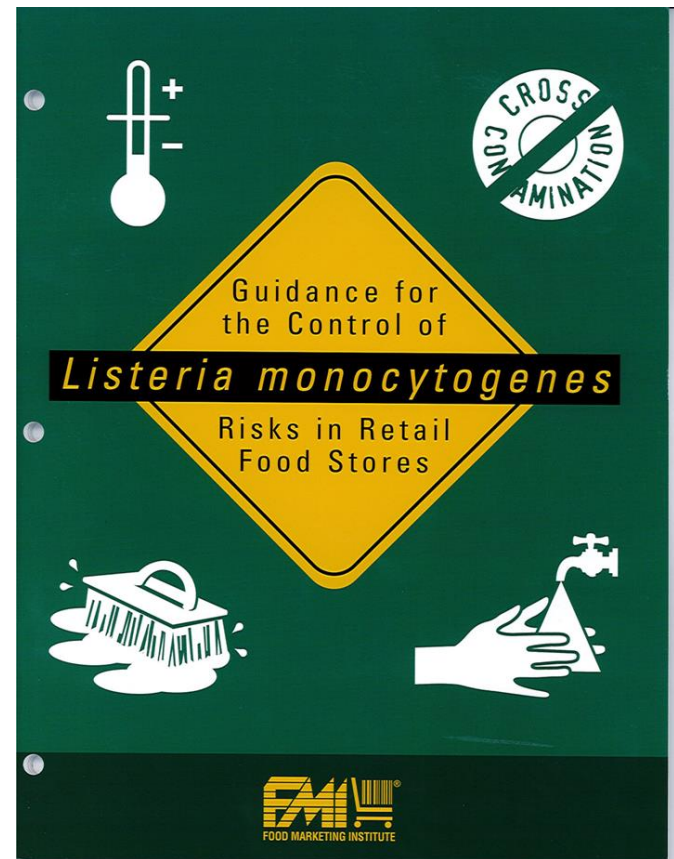


THE VOICE OF FOOD RETAIL

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FMI Food Protection Committee

- Conference for Food Protection – Committee and Guidance document 2006
- FMI Guidance Document 2006



Interagency Risk Assessment:

***Listeria monocytogenes* in
Retail Delicatessens**

Technical Report



**FSIS
Best Practices Guidance for Controlling
Listeria monocytogenes (*Lm*) in Retail
Delicatessens
June 2015**

***Listeria monocytogenes* in Retail Delicatessens: An Interagency
Risk Assessment—Model and Baseline Results**

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AND SHERRI E. DENNIS¹

This guidance document provides specific actions that retailers can take in the delicatessen (deli) area to decrease the potential for *Listeria monocytogenes* (*Lm*)

in review

***Listeria monocytogenes* and *Listeria* spp. Contamination Patterns
in Retail Delicatessen Establishments in Three U.S. States**

COURTENAY SIMMONS,¹ MATTHEW J. STASIEWICZ,¹ EMILY WRIGHT,¹ STEVEN WARCHOCKI,¹ SHERRY ROOF,¹
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***Listeria monocytogenes* Persistence in Food-Associated
Environments: Epidemiology, Strain Characteristics, and
Implications for Public Health**

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Listeria Action Plan (2012)

FMI *Listeria* Action Plan for Retail Delis

NOVEMBER 2012

Listeria control at retail is an ongoing challenge. FMI and our members are committed to finding ways to control the growth and if possible, eliminate the presence of *Listeria* at retail to reduce the risk in the retail environment. Retail delis provide an ideal environment for *Listeria* due to the type of foods, ready to eat (RTE) meats, cheeses, and salads, the moist environment, and temperatures that support growth of *Listeria*. For the purposes of this document, the organism we are concerned about is *Listeria monocytogenes* which we will abbreviate as Lm. It is commonly found in the environment and when ingested, it can cause serious disease in humans and has been associated with a significantly higher hospitalization and fatality rate than other foodborne infections.

Food safety experts from FMI's Food Protection Committee have identified two core items that all retailers should be focusing on to minimize the impact of Lm at retail, and an additional five areas in which there is an opportunity to modify current practices or use advanced programs or technologies to control the growth of *Listeria*.

DEVELOPED BY FMI'S CENTER FOR FOOD RETAIL SAFETY AND DEFENSE



- Simple
- Actionable
- Easy to read
- Easy to follow

Core Items

1. Training and execution of proper sanitation and employee practices
2. Temperature control to limit Lm growth

Additional Opportunities to Evaluate Programs and Make Improvements

1. Floors and Drains
2. Cleaning
3. Slicers
4. Cross Contamination – Control of Product and People Flow
5. Consumer Use-by Dates

Core Item 1

Training and Execution of Proper Sanitation and Employee Practices

- Execution of Daily Cleaning and Sanitation protocols
- Management Commitment
- Proper tools, chemicals, time
- Education and training

Core Item 2

Temperature Control to limit Lm growth

- *Listeria* growth slows at colder temperatures
- USDA – deli cases lower than 41°F reduces risk of Lm by 5-20%
- Allow for busy times of day

Five Opportunities for improvement

Rules:

- Think differently
- Take a look at what you are doing
- Can you change?
- Is it practical?
- Could it help?

1. Floors and Drains

- Listeria thrives in cold wet places
- Where would you live if you were Listeria?
 - Under the sink?
 - Floor wall juncture?
 - Cooler?
- Eliminate standing water
- Foaming floor/drain cleaner
 - Last thing at night – apply and leave

2. Cleaning

- Clean
- Clean
- Clean

- Then Sanitize

The challenge with cleaning

- Biofilms
 - Might get worse before it gets better
- Ongoing cleaning
- Deep clean
- Cleaning tools need special care
- Avoid re-contamination during cleaning

3. Slicers

- NSF and ANSI Standards
- November 2012
- Apply to new slicers

Commercial Deli Slicer Inspection Tips for Food Safety Professionals

- Mechanical deli slicers commonly used in retail and foodservice establishments to slice meats, cheeses and produce may become difficult or impossible to adequately clean and sanitize after a period of use.
- Recent foodborne illness outbreaks have been associated with the accumulation of food soils and disease-causing microorganisms on areas of commercial deli slicers that are difficult to clean and sanitize.
- These outbreaks have resulted in serious illnesses and hospitalizations.

There are many seams created between the numerous adjoining parts and components of a typical deli slicer. Sealants and gaskets are often used to seal these seams. These seams can become worn, degraded or removed as a result of the heavy use and cleaning regimens to which deli slicers are subjected. As these seals and gaskets become degraded, spaces can be created that can trap debris and moisture, which can lead to areas that may not be adequately cleaned and sanitized under normal cleaning methods.



Defective

During routine inspections of retail and foodservice establishments:

- Pay special attention to commercial deli slicers.
- Examine the equipment for degraded, defective or worn parts.
- If there are any signs of cracks, chips, deep scratches or loss of adhesion or if any seam or part is found defective or damaged, have the food establishment remove the slicer from service until repaired or replaced.
- Stress that establishment managers need to contact the slicer manufacturer for repairs and maintenance; all repairs should be performed by the manufacturer's authorized service representatives.
- Check that the retail or foodservice establishments are following the manufacturer's instructions for cleaning and maintenance.



Loss of adhesion



Cracks

**NSF/ANSI Standard 8,
Commercial Powered Food Preparation Equipment**

Most slicers used in food establishments are models that have been certified to the NSF/ANSI (American National Standards Institute) Standard 8, *Commercial Powered Food Preparation Equipment* by an ANSI accredited certification body. However, these certifications are issued for newly manufactured products only, and do not ensure that the slicer will be maintained in a cleanable condition after extended use. Once in the field, slicer seal and gasket life will be affected by a variety of factors such as conditions of use, type and frequency of cleaning protocols, and types of foods being sliced. Since slicers typically remain in use for a number of years, operators and regulators must be diligent in their inspection, evaluation and maintenance of this equipment.

3. Slicers

- Clean and Sanitize every 4 hours
- Clean niches or harborage points
- Proper maintenance
- Replace older slicers
- SSOP for slicers
- Dedicated meat and cheese slicers

4. Cross Contamination – Control of Product and People Flow

GOAL: Reduce the risk of cross contamination

- Does everyone need access to the deli?
- Eliminate any and all non-deli employee access
- Evaluate product flow – move high risk raw meat prep out of deli

5. Consumer Use-by Dates

- Provide consumers with information on storage temperatures and length of time
 - Use by date of 3 days for meats
 - Use by date of 4 days for cheeses
 - Refrigerator temperature below 40° F for consumers

Similarities & Differences

FMI Action Plan

- Training
- Temp control
- Sanitation
 - Floors and drains
 - Cleaning
 - Slicers
- Product and people flow
- Use by dates

Interagency Risk Assessment

- Growth Inhibitors
- Temp control
- Sanitation
- Source reduction
- Reduce cross contamination

2015 - Plan

- Moving beyond the Deli
- Address all retail departments by risk
- Learn from mistakes

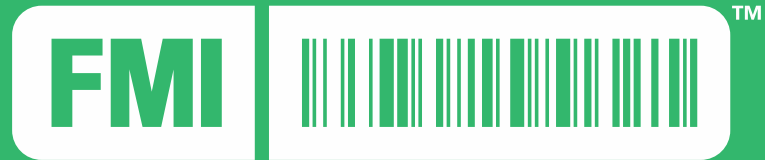
Action Plan for the Whole Store

1. Temperature Control
2. Controlling cross contamination
3. Training of employees and execution of protocols
4. Cleaning and Sanitation Controls
5. Best practices related to a sampling plan that identifies a strategy for presumptive positive and confirmed positives (EM)
6. Incoming ingredient management

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