

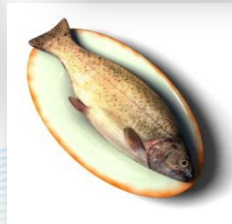
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***Listeria* Surveillance, Decision Making, and Corrective Actions at Retail**

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Annual Surveillance Sampling

- Why: Identify issues in potentially risky foods and environments
- What: Food and environmental samples at retail and manufacturing
- When: New assignments quarterly



**Minnesota Department of Agriculture
Dairy and Food Inspection Division**

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Version #: 1	Effective Date: 8/22/2014
Title: Surveillance – Routine Sampling SOP	

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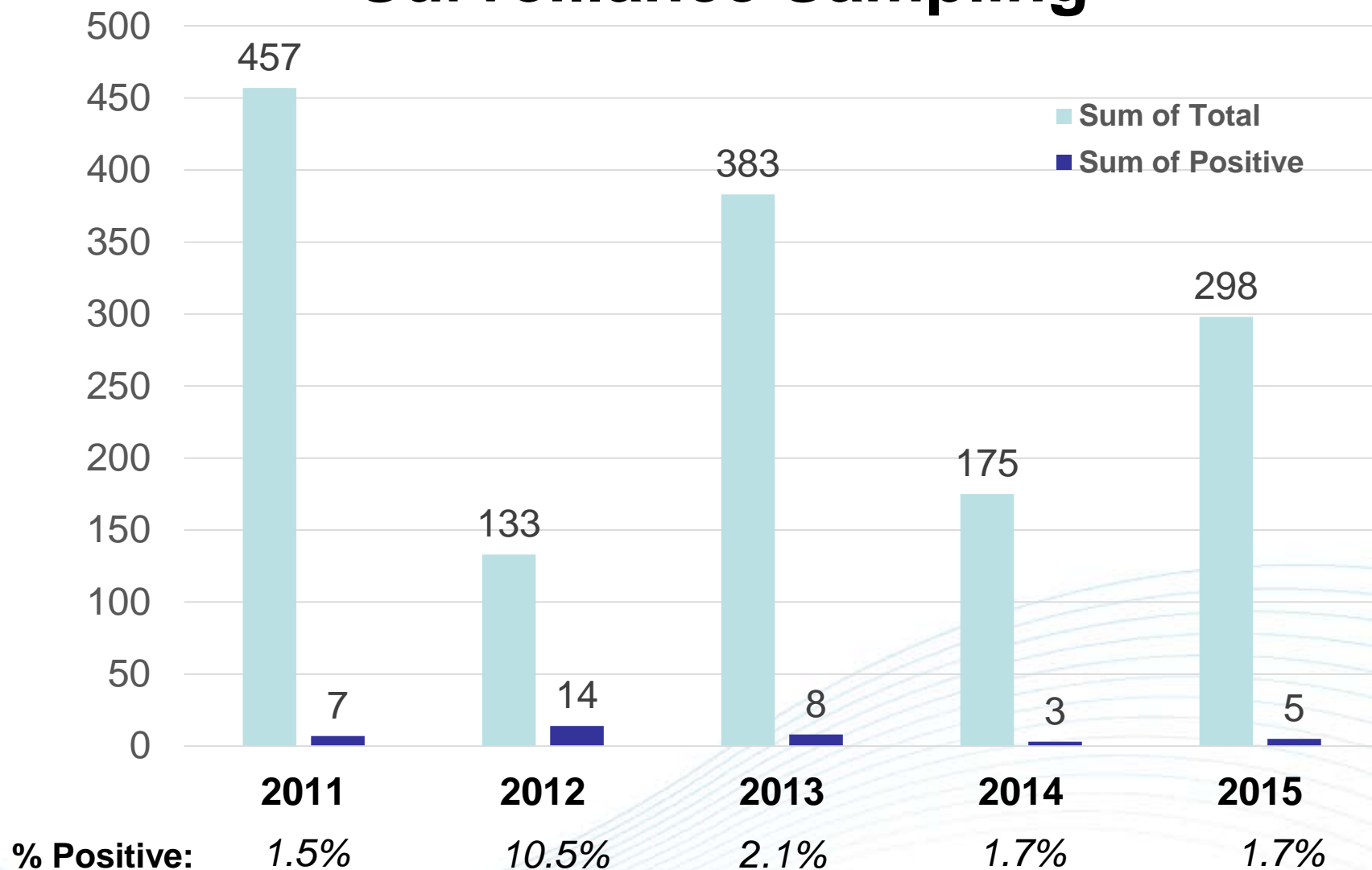
Determining Sampling Assignments

- Quarterly Meeting
 - Laboratory staff
 - Program management and supervisory staff
- Questions to Consider
 - Risky food item or environment?
 - Seen more frequently than normal in recent outbreaks?
 - Changes/updates to regulations?
 - Other national sampling assignments?
 - Collection schedule and number of samples?

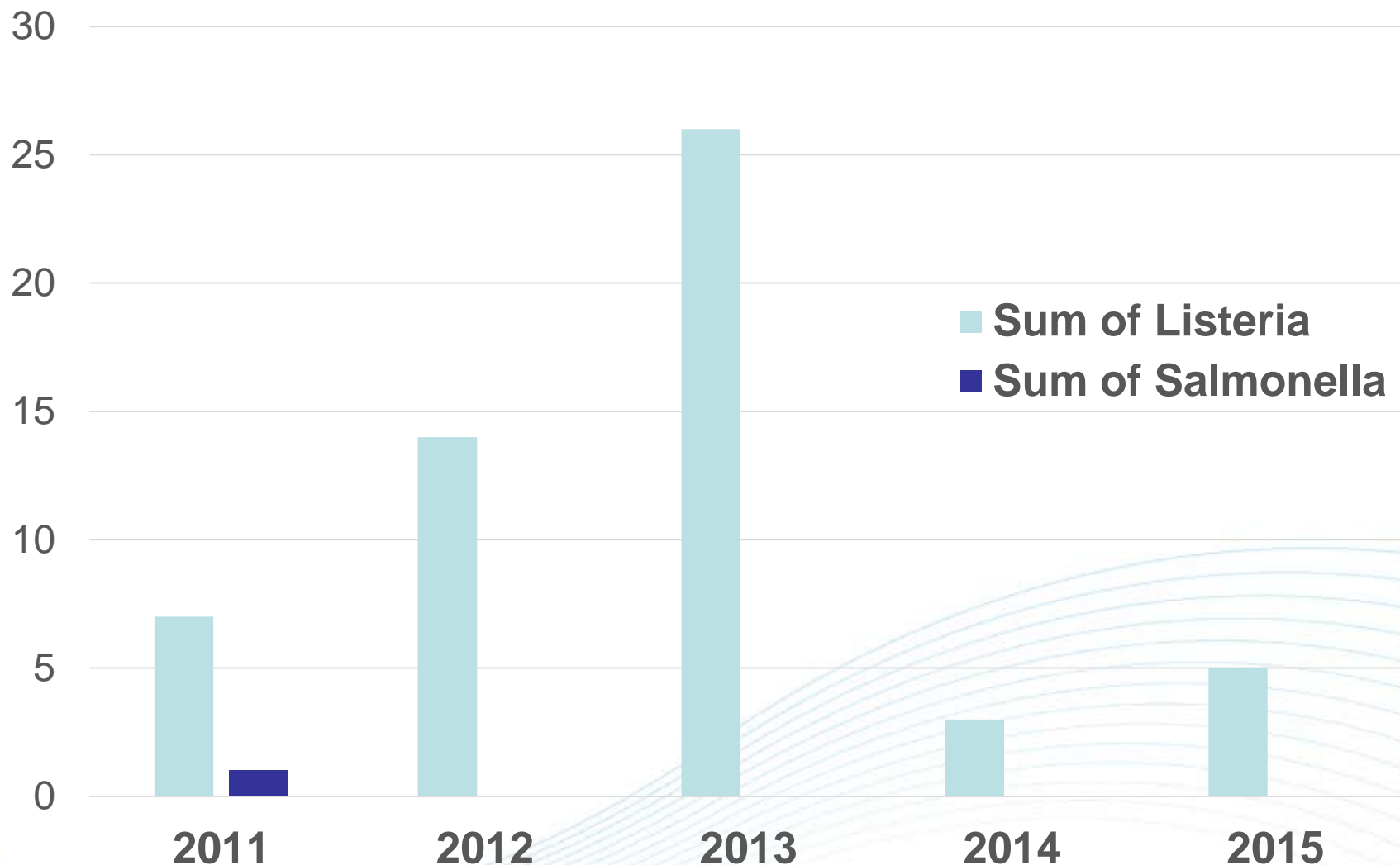
Examples of Past Assignments

- Fin fish for mercury
- Fresh leafy greens for *Salmonella* and *E. coli*
- Fresh berries for *Salmonella* and *E. coli*
- Produce (stone fruits, peppers, celery, grapes, apples, berries) for insecticides
- Gluten-free products for gluten
- Processed cheese spread for *Listeria*
- Honey for mycocides
- Tahini or nut spreads for *Salmonella*
- Sliced deli ham for *Shigella*

Micro Samples by Year – All Surveillance Sampling



Positives by Year – All Sampling

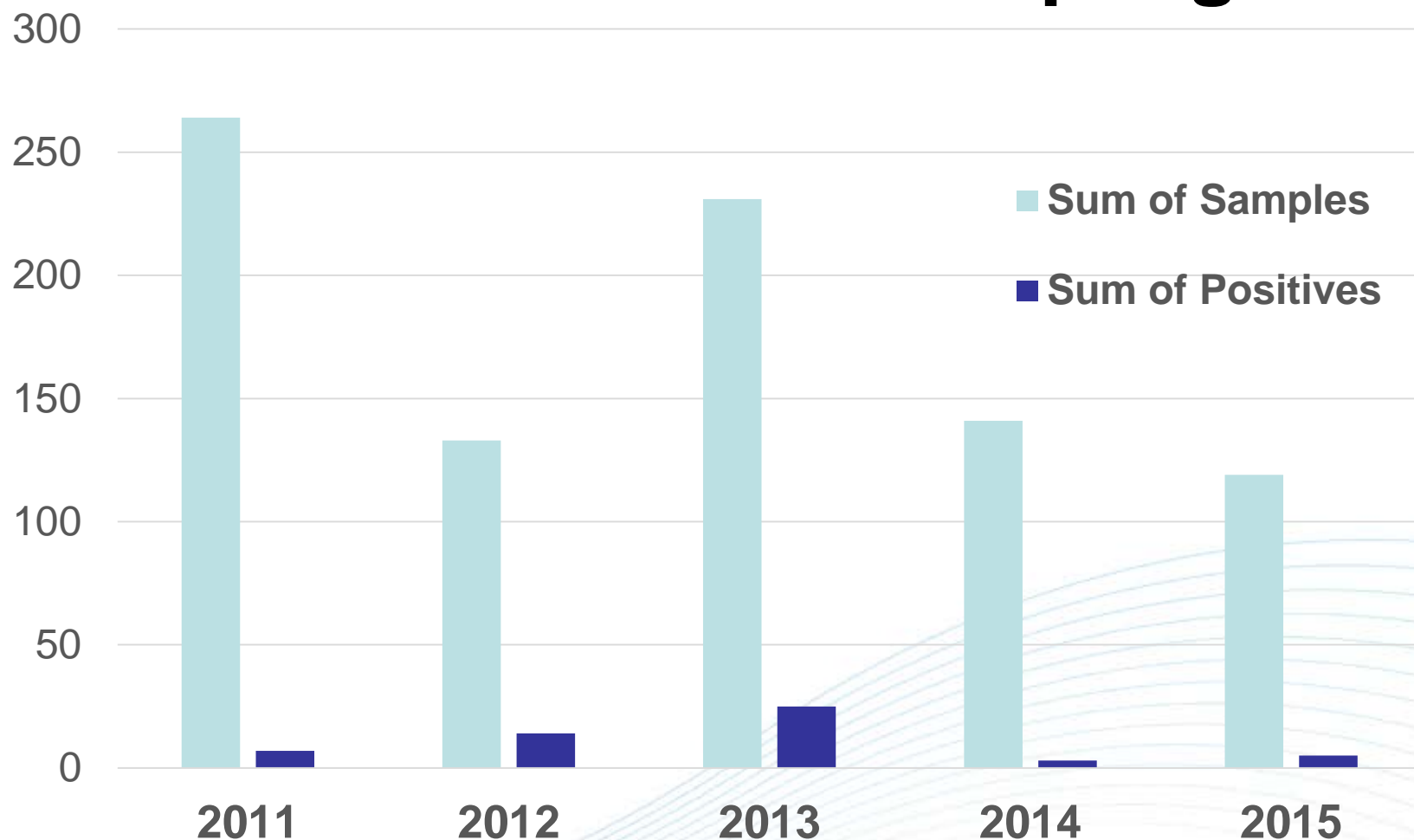


Non-Retail *Listeria* Sampling Assignment

- Sliced fruit or vegetable “snack packs”
- Issues with *Listeria* in manufacturing facilities
- 1/20 positive for *L. monocytogenes*
- Sliced apple snack product produced in WA



Listeria Positives by Year – Environmental Sampling



% Positive:

2.6%

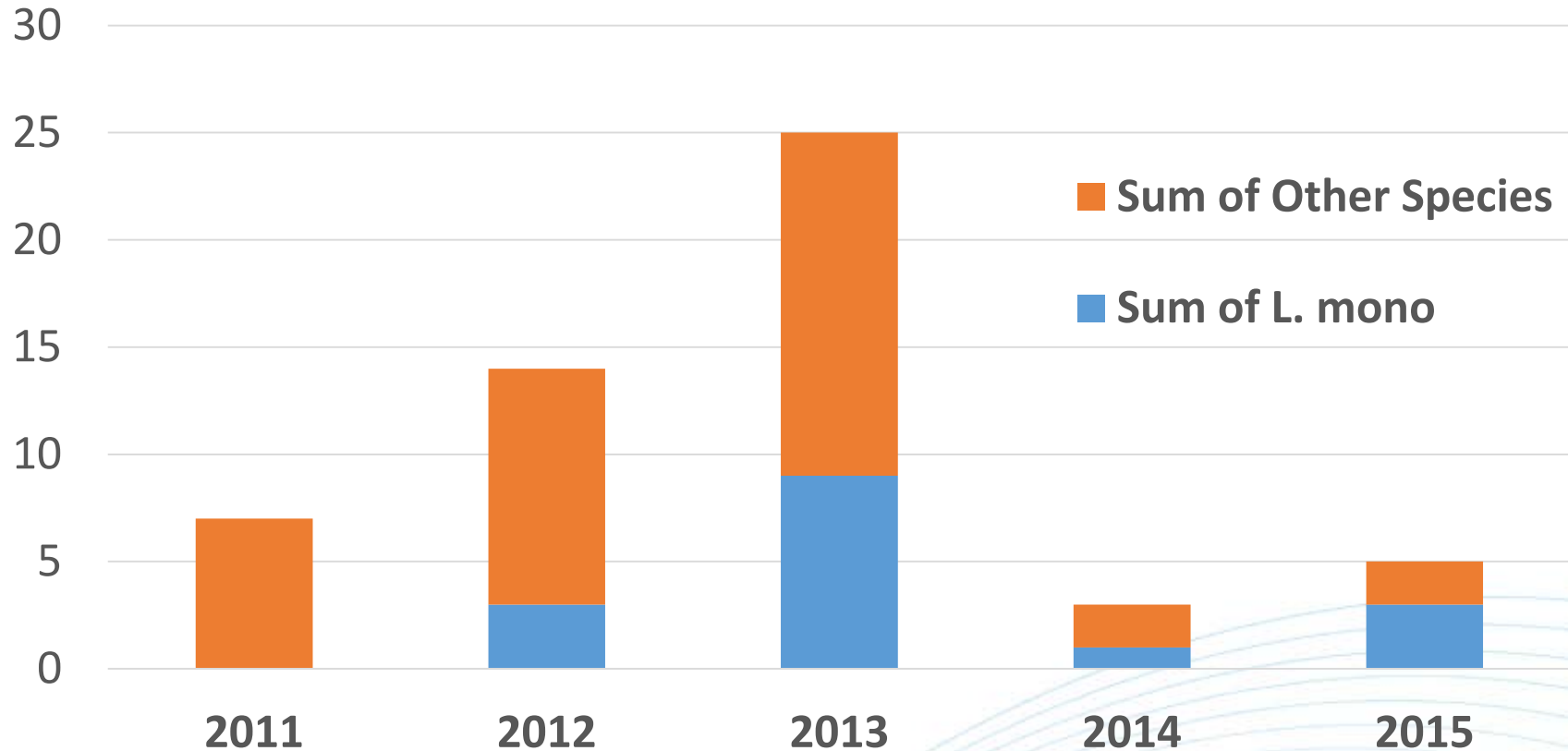
10.5%

10.8%

2.1%

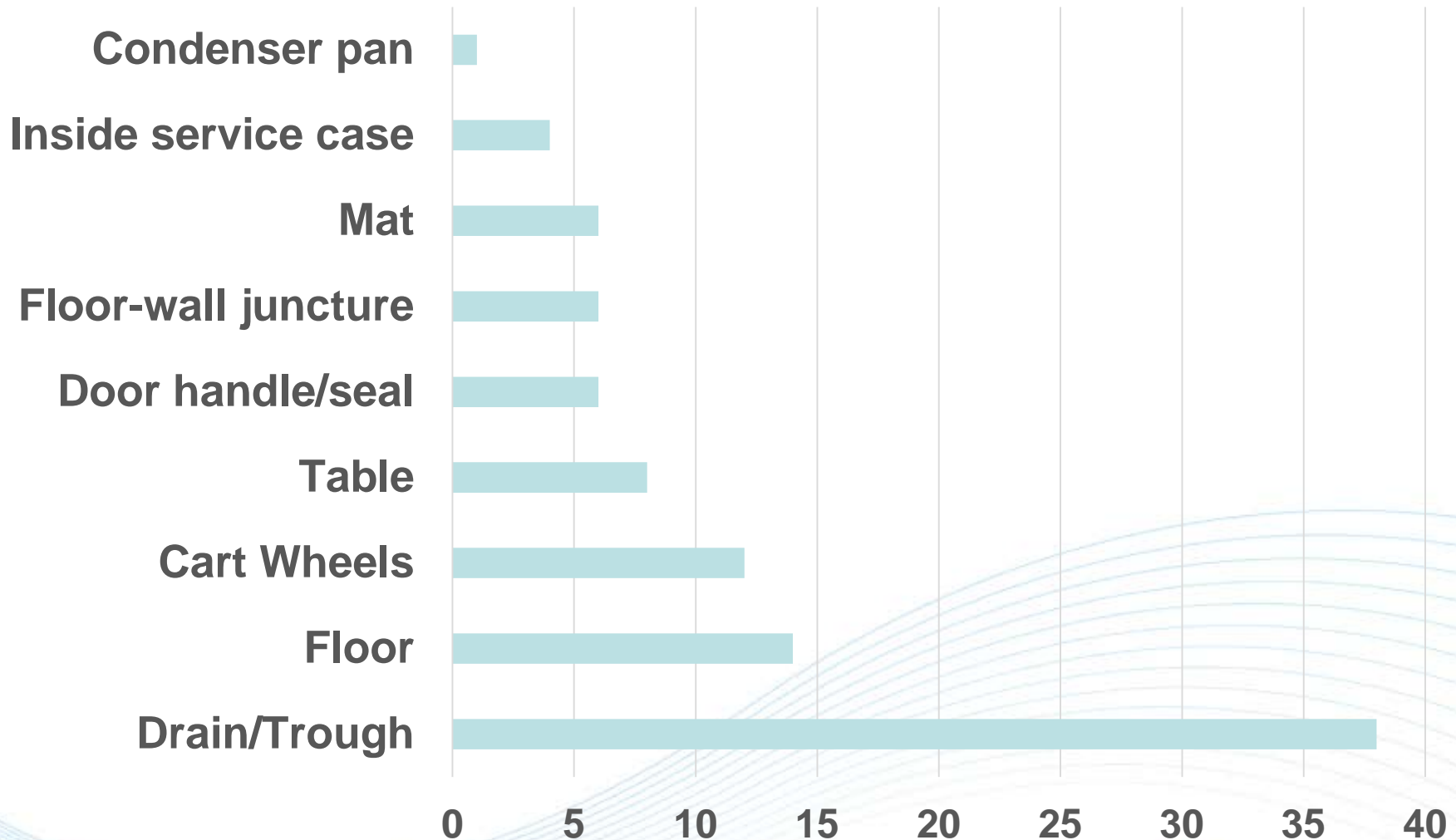
4.2%

Listeria Species – Environmental Sampling



Other Species	7	11	16	2	2
L. mono	0	3	9	1	3

Locations of *Listeria* 2010-15



Why does MDA look for *Listeria* at Retail?

- Monitor operator's control for risks where RTE foods are prepared, handled, or stored
- Prevent adulteration and possibility for adulteration



Where does MDA look for *Listeria* at Retail?

- Locations missed by routine cleaning
- Areas historically associated with *Listeria*
- Non-FCS locations
- Deli items made or sliced in-store



Listeria Sampling in Retail

- In the food preparation/processing environment, targeting moist, cool areas
- MDA does not sample Zone 1 (FCS)
 - Focus on Zones 2 and 3
 - Collect at least 15 environmental samples
 - Five RTE finished product samples



The MDA Inspection Team

- Must be trained in sample collection and environmental swabbing
- Teams of at least two
 - Location recording & zone mapping, photo collection, aseptic collection technique



MN Delegated Agency Sampling

- Winter 2014-15
- Local city/county government participants
 - Ramsey County
 - Hennepin County
 - City of Brooklyn Park
- Pre-sampling training
- Paired with MDA staff
- 6 additional retail locations

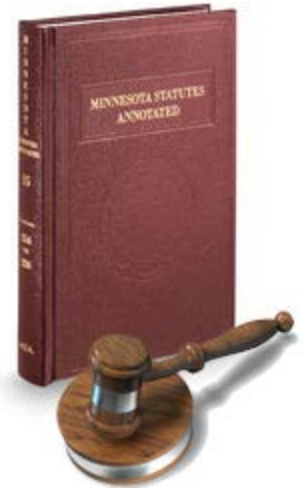
Winter 2015 – Environmental Sampling for Listeria in Retail Delis

- **Conducted jointly with Delegated Agency partners**
 - Brooklyn Park
 - City of Minneapolis
 - Ramsey County
- **119 environmental swabs or RTE food samples collected**
 - 89 swabs
 - 30 deli food samples
- **5 positive samples – all swabs**
 - Floor drain (x2)
 - Bottom bracket of door
 - Cove base under 3-compartment sink
 - Floor trough in kitchen



What happens when *Listeria* is found?

- Assess whether firm has lost control of their process
- Bring operator back into compliance – adulteration statutes
 - Minn. Stat. 34A.02 (Adulteration),
 - Minn. Stat. 31.02 (Prohibited Acts), and
 - Minnesota Administrative Rule Chapter 4626.0015 (Food Safety under Food Code)
- Corrective Action Plan best guidance for accomplishing this



Guidance and Expectations

- Letter to firm with CAP guidance
- Other resources provided depending on facility



Corrective Action Plan

This document helps define the expectations of what items need to be addressed and corrected in your food production operation. The following are items that you must address in writing and submit to our department:

Sanitation Standard Operating Procedures

The following are necessary components of sanitation standard operating procedures:

- Identifying cleaning chemicals and sanitizers that you will use. Include location, methods and frequency of use for each chemical.
- Monitoring and evaluating the effectiveness of the sanitation program. Include the methods, the frequency and the personnel assigned to monitoring and evaluating your program. This may include but is not limited to sanitation pre-operational inspections, supervision of sanitation processes, sanitizer concentration verification, and an environmental sampling and testing program.
- Sanitation monitoring records that are specific in identifying what is monitored, who is

Control of Listeria monocytogenes in Retail Establishments

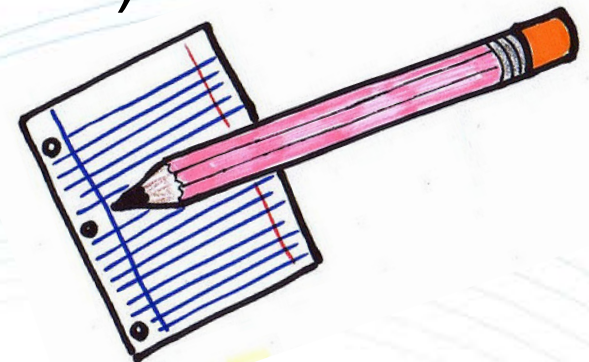


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CAP Components

- Sanitation Standard Operating Procedures
- Environmental Monitoring Program
- Finished Product Sampling
- Process Flow and Cross Contamination
- Product Traceability
- Employee Training
- Finished Product Coding (Recall Plan)
- Operational Records
- Compliance with GMPs
- Compliance with Orders Issued



Firm Actions: Cleaning, CAP, and Verification

- Intensely clean and sanitize
- Assess causes and contributing factors
- Write a Corrective Action Plan (CAP)
 - Cleaning and Sanitizing – how? where?
 - Equipment and employee flow
 - Repairs to equipment or structure
 - Employee training
- Verify that actions have been effective = firm sampling

**Minnesota Department of Agriculture
Dairy and Food Inspection Division**

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 - 6.1. During sample collection
 - 6.2. Communication with firm after initial results
 - 6.3. Expectation of firm for any presumptive or confirmed *Listeria* species
 - 6.4. Consideration for FCS vs. other surfaces
 - 6.5. DFID follow up
 - 6.6. Frequently Asked Questions
7. Related Documents (includes References, Attachments)
8. Equipment/Materials Needed
9. Safety
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MDA Actions

- #1 priority: protecting public health
 - Recalls/consumer advisories
- Provide guidance to facility (but not act as QA)
 - Timely communication of laboratory results
 - Review CAP
 - Confirmatory sampling
 - Visit operator to observe whether control measures were implemented



Questions?

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