



Controlling Listeria Monocytogenes at Retail

Schnuck Markets Inc.

Schnuck Markets – The details

- Founded in 1939 in North St. Louis, MO
- 99 stores, 1 commissary, 1 bakery, distribution center
- 5 states
- 14,000 employees

The Stores

- Typical format
 - Average square footage = 50K-60K
 - Fresh departments – Bakery, Deli/Prepared Foods, Meat, Produce, Seafood
 - Grocery





The Issue

- Listeria Monocytogenes (Lm)
 - Found everywhere
 - Risk for RTE foods
 - Grows at refrigeration temperatures
 - Higher hospitalization and fatality rates
- Greatest risk for retail – Deli department

FSIS Best Practices

- June 2015 – Guidance document for controlling Lm in Retail Delis
 - Findings – No single action/practice will control Lm in retail foods.
- 2016 – they began visiting retail delis completing a survey and handing out the Best Practices tri-fold

FMI Listeria Action Plan

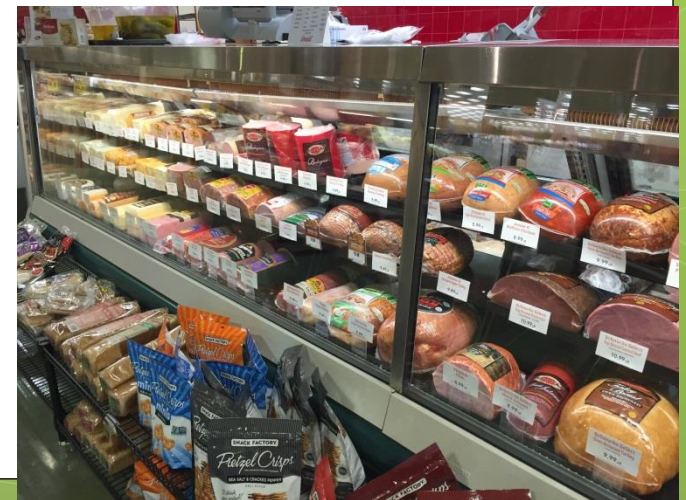
- Originally created in 2012
- Updated in 2016
- Demonstrates the industry commitment to control the growth and if possible eliminate the presence of Listeria at retail

Focus areas

- Both documents call out the following areas:
 - Product handling
 - Cleaning and sanitizing
 - Facility and equipment controls
 - Employee practices

Retail process/practice

- Deli
 - Types of foods: prepared salads, sliced meats, sandwiches, rotisserie chicken, fried chicken
 - Processes: slicing, cooking/cooling, mixing, assembling



Retail process/practice

What are we doing?

- Training
- Personal hygiene/employee practices
- Time/Temperature control
- Cross Contamination control
- Cleaning and Sanitizing

Prevention Methods

- Training
 - All Teammates are trained in food safety related to their jobs
 - On the job training
 - CBT “handlers’ training”
 - Quarterly updates
 - ANSI recognized full certification

Prevention Methods

- Personal Hygiene/Employee Practices
 - Hand washing
 - Glove use
 - Proper uniform



Prevention Methods

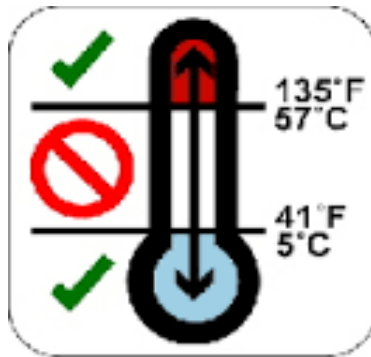
- Cross-contamination control
 - Authorized personnel
 - Product flow
 - Raw vs RTE
 - Storage and handling
 - Separate slicers



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Prevention Methods

- Time/Temperature control



Prevention Methods



- Cleaning & Sanitizing
 - Starts with SSOPs
 - Written plan
 - Food Code 4-602.11 (C) requires slicer cleaning every 4 hours
 - The right tools

Changing Landscape

- Cleaning chemicals
 - a new floor cleaning chemical for better control of Listeria in the deli environment. Our supply company has supporting documentation that following the proper procedures will help reduce risk of listeria. It will break up biofilms and eliminate niches.
- Cleaning processes
 - Drain brushes vs not

Challenges

- Using only food products that contain antimicrobial agents/inhibitors
- Rotating sanitizers

Resource Summary

- USDA Guidance for Controlling Listeria in Retail Delis
- FMI Listeria Action Plan for Retail Delis





THANK YOU!!!!

Cherie Alderson
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Questions

