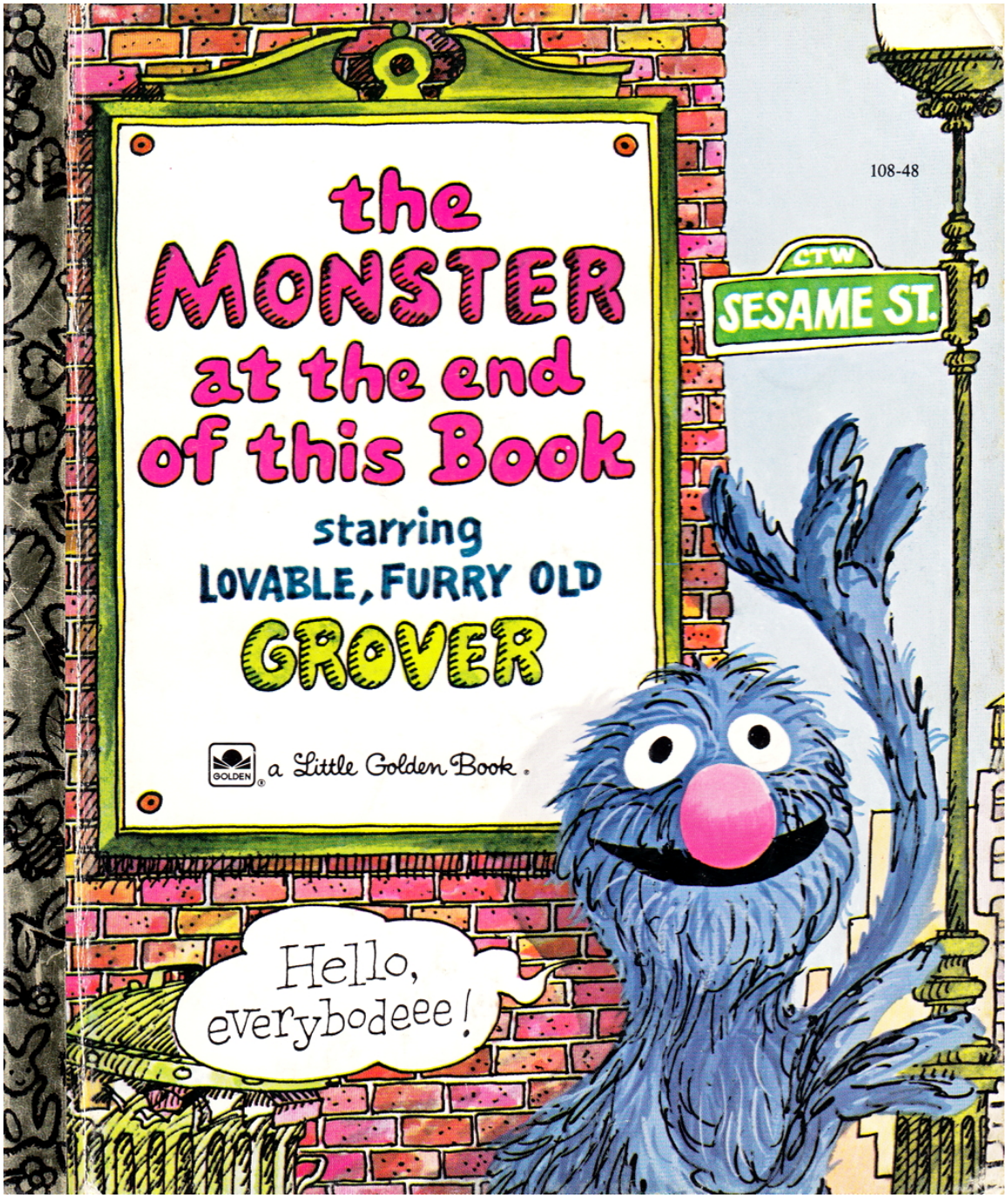
Listeria in Grocery Delis: The Investigation Continues

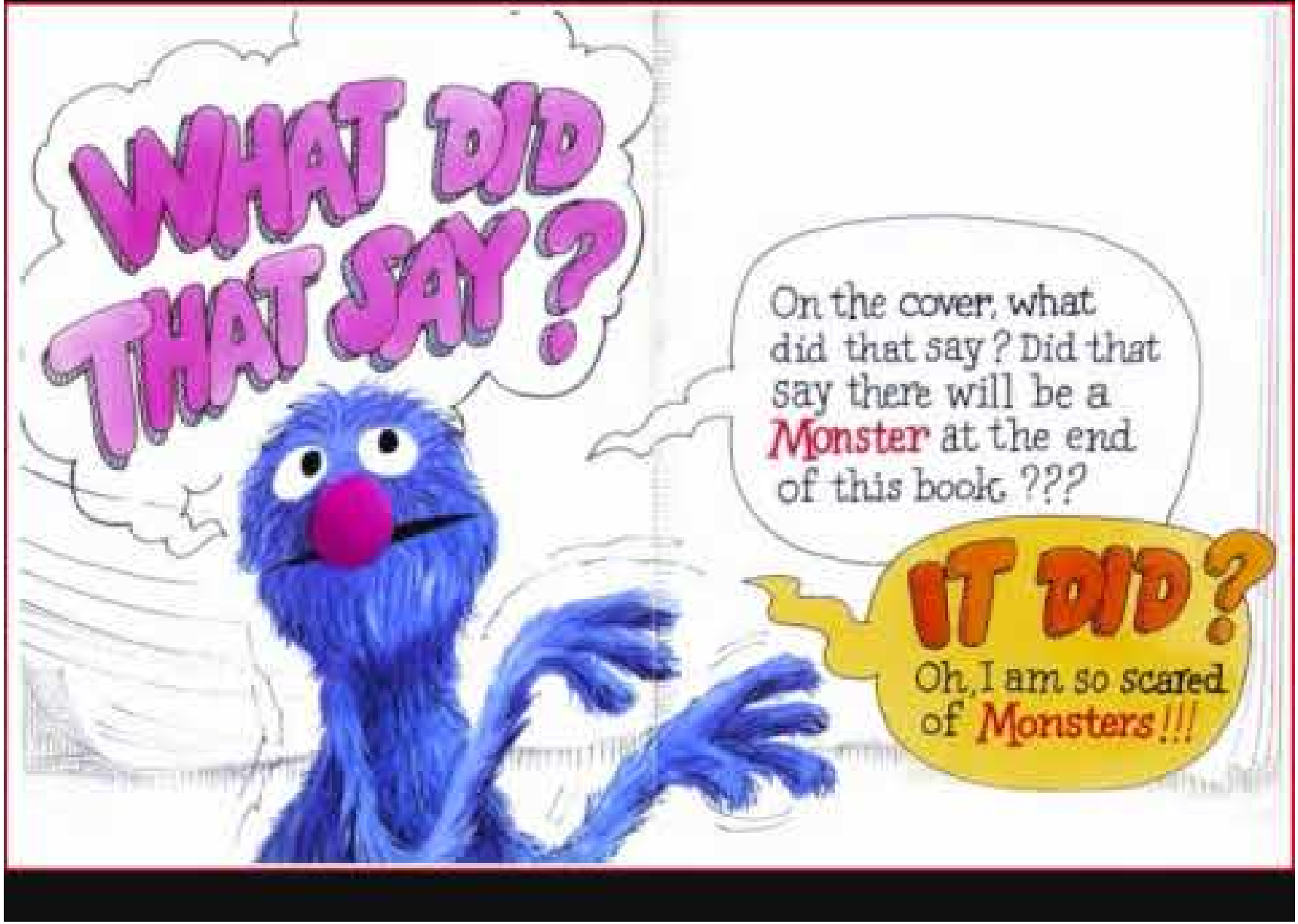
Jennifer Pierquet, MPH
Iowa Department of Inspections and Appeals

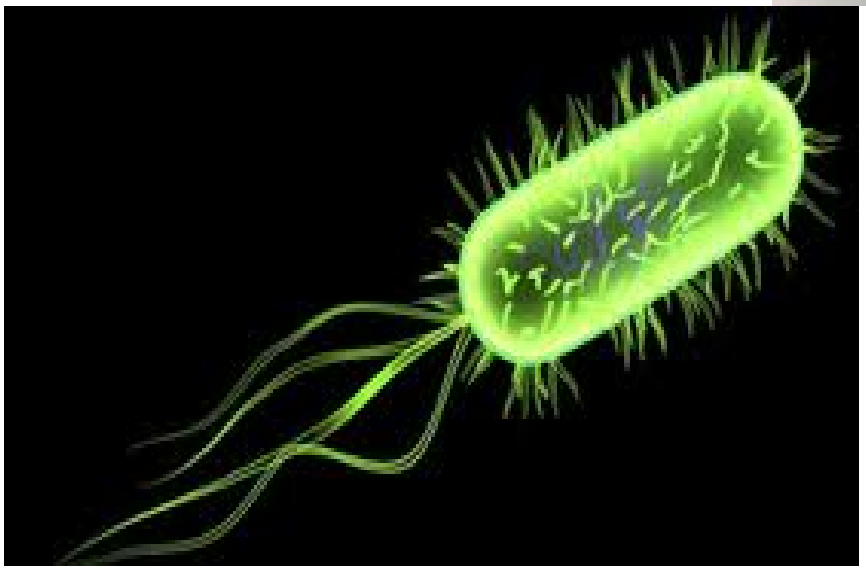

the
MONSTER
at the end
of this Book
starring
LOVABLE, FURRY OLD
GROVER
a Little Golden Book
108-48
CTW
SESAME ST.
Hello,
everybodeee!

The **Monster** at the end of the **Stick**

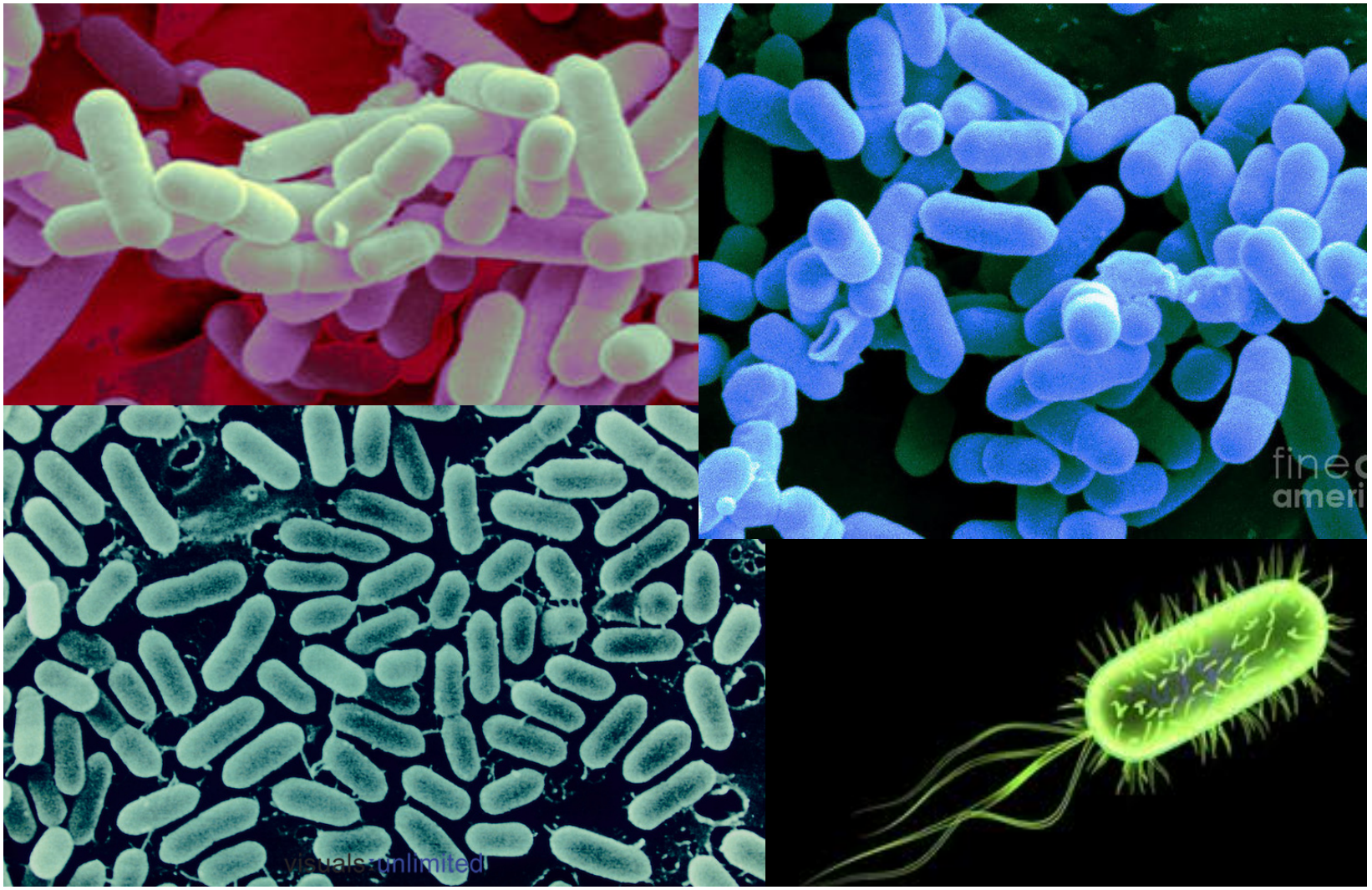
By: Jennifer Pierquet, MPH

Iowa Department of Inspections and Appeals


WHAT DID THAT SAY?
On the cover, what did that say? Did that say there will be a Monster at the end of this book ???
IT DID?
Oh, I am so scared of Monsters!!!

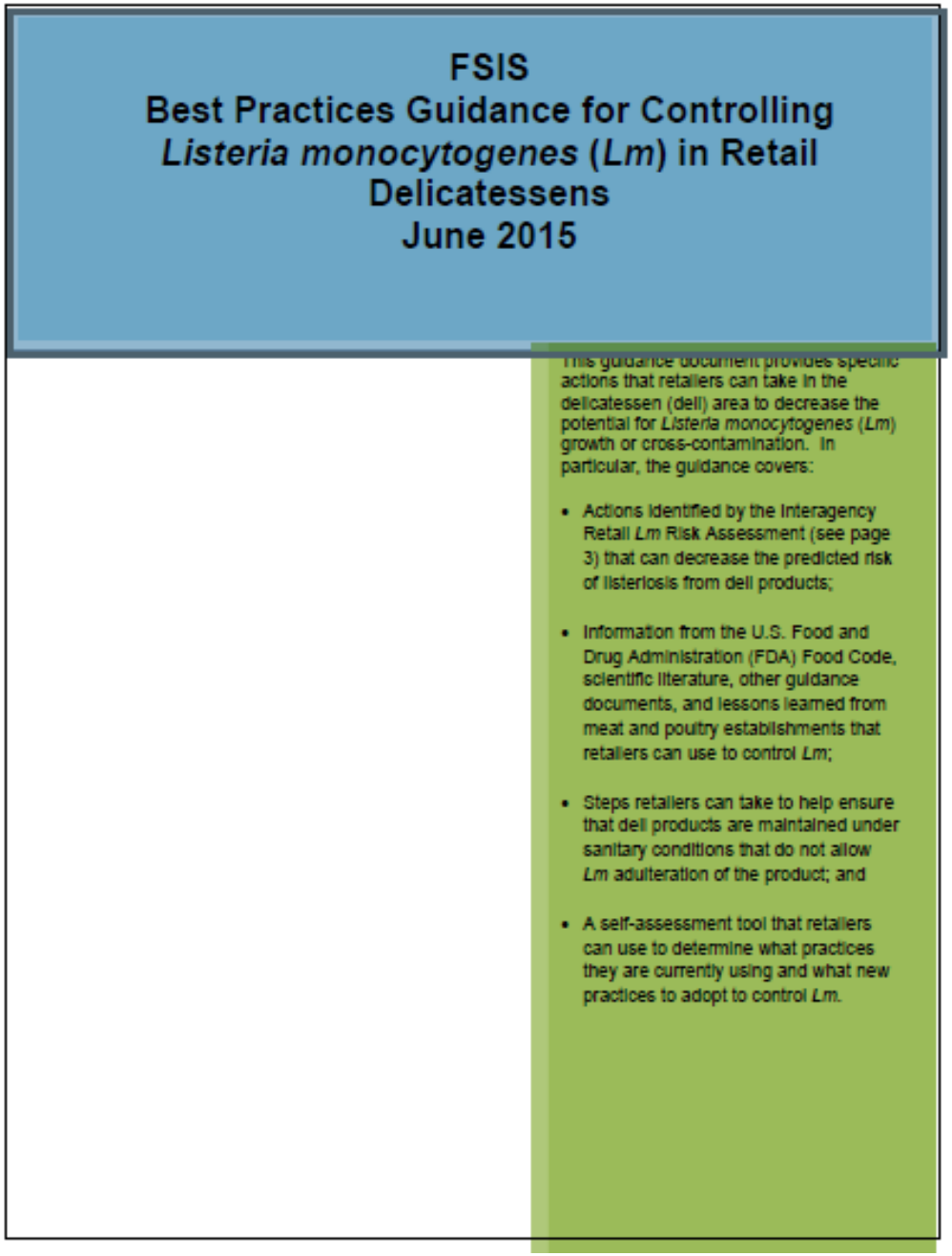


Monster 101




ULINE


SUPERMARKET



Assessing the **Monster**

Assessing the **Monster**

Deli Self-Assessment Tool

Retailers should use this tool to determine whether they have adopted the appropriate procedures to control *Lm*, or whether they should adopt new procedures. The preferred answer (based on the information in the guidance) is indicated with an asterisk. Having a "no" answer does not necessarily indicate lack of control. If retailers find that they are not meeting the recommendations in this guidance, they should consider changing practices to better control *Lm* in the deli area.

Product/ Product Handling: RTE Deli Area	YES	NO	N/A
1. Is any visibly adulterated product present in the area (e.g., filthy, putrid, decomposed, slimy, rancid, off-condition)?	☐	☐*	☐
2. Are RTE meat or poultry products refrigerated promptly after use?	☐*	☐	☐
3. Is RTE product prepared, held, or stored near or adjacent to raw product in the deli case and elsewhere in the deli area?	☐	☐*	☐
4. Is the RTE product date-marked when opened?	☐*	☐	☐
5. Is there any RTE product in the deli case that is outside of the date-marked period?	☐	☐*	☐
6. Are the deli cases and other refrigerated units maintained			

Assessing the **Monster**

Listeria Assessment - Circle Appropriate Response						
	Questions	*Yes*	*No*	*Not Observed*	*Not Applicable*	*Do Not Know*
D.O	1. All products in the area are free of visibly adulteration (e.g., filthy, putrid, decomposed, slimy, rancid, off-condition)?	Yes	No			
D.O DIS	2. Identify types of products being processed on the slicer (choose all that apply):	A. Raw Beef B. Raw Pork C. Raw Poultry D. RTE-TCS Foods E. Non- TCS Foods F. Other _____ G. Do Not Know				
D.O	3. Does this facility have **distinctly separate** areas for handling and storing RTE deli meats and raw animal foods (not applicable to customer self-service coolers)?	Yes	No			
D.O DIS	4. Does the facility have designated **utensils** for raw and RTE foods?	Yes	No		N/A	DNK
D.O	5. Are RTE meat or poultry products refrigerated **promptly** after use?	Yes	No	N/O		

Marking Instructions

Instructions for marking DIA's Listeria Assessment in retail deli markets; including references to the Food Code and USDA FSIS Best Practices Guidance for Controlling Listeria monocytogenes (Lm) in Retail Delicatessens are cited. For each item on the assessment, the inspector should indicate one of the following for compliance status: "YES" means that the item is in compliance; "NO" means that the item is not in compliance; "NOT OBSERVED" means that the item was not observed during the inspection; "NOT APPLICABLE" means that the item is not applicable to the facility; or "DO NOT KNOW" means that in discussions with management about the item, no response can be determined.

If Not Applicable, Not Observed, or Do Not Know is not listed as an option for a particular item, this means that this item must be evaluated during the inspection and a compliance status must be determined.

If item is multiple choice, select the appropriate response(s) or DO NOT KNOW if discussions with management do not result in determining the response(s).

This assessment is not a survey, so when it is appropriate to use discussions with management to answer a questions, the inspector must use investigative questioning techniques to determine appropriate answers to questions.

Inspection Summary

Inspection ID
224241

Inspection Status
Approved

Inspection Reason
Listeria Assessment

Is a license posted and is the information accurate?*

(•) Yes ( ) No

1 All products in the area are free of visible adulteration (e.g., filthy, putrid, decomposed, slimy, rancid, off-condition)?

(•) Yes ( ) No

2 Identify types of products being processed on the slicer (choose all the apply):

[ ] Raw Beef [ ] Raw Pork [ ] Raw Poultry [x] RTE-TCS Foods (deli meats, cheeses, tomatoes, leafy greens) [ ] Non-TCS Foods (onions, peppers, potatoes) [ ] Other

[ ] Do Not Know

3 Does this facility have distinctly separate ares for handling RTE deli meats and raw animal foods?

(•) Yes ( ) No

Save Line Items | Back

Retail *Listeria monocytogenes* (*Lm*) Pilot Project Update

As part of the FSIS Strategic Plan, FY 2017-2021, FSIS is tracking whether retailers are following all eight of the most important recommended actions identified in the FSIS Best Practices Guidance for Controlling *Lm* in Retail Delicatessens (FSIS Retail *Lm* Guidance). The eight recommendations include:

1. Eliminate visibly adulterated product present in the retail deli;
2. Refrigerate ready-to-eat (RTE) meat or poultry products promptly after use;
3. Do not prepare, hold, or store RTE meat or poultry products near or directly adjacent to raw products in the deli case or elsewhere in the deli area;
4. Cover, wrap, or otherwise protect all opened RTE meat or poultry products when not in use to prevent cross-contamination;
5. Ensure that insanitary conditions (e.g., flies, rodent droppings, mold, or dirty surfaces) are not present where RTE meat and poultry products are prepared, packed, and held;
6. Clean and sanitize equipment used to process RTE products at least every four hours;
7. Eliminate facility conditions in the deli area or storage area that could cause the products to become adulterated (e.g., condensation dripping on exposed product, construction dust or broken equipment); and
8. Require deli employees handling RTE products to wear disposable gloves.

Picking the **Stick**

InSite Listeria

Environmental Listeria Species Test

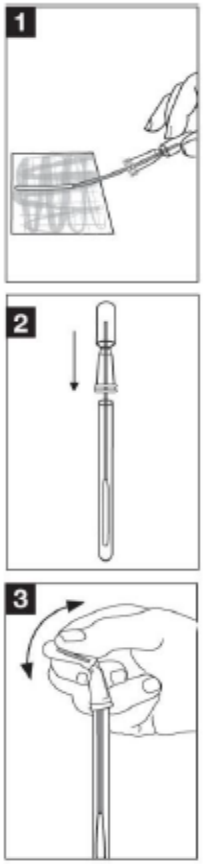
Part No: IL100 (100 tests), IL050 (50 tests)

Description/ Intended Use:
InSite Listeria is a screening test for Listeria spp., intended for use on food contact surfaces and food processing equipment after cleaning to detect the presence of Listeria species. A color change of the media from yellow/amber to light brown/black is considered presumptive positive.

Principle:
InSite Listeria contains a patented formula of antibiotics, growth enhancers and color changing compounds. The antibiotics inhibit most non-Listeria microorganisms while growth enhancers provide recovery nutrients to support growth of sub-lethally injured Listeria. Indicator compounds turn broth from yellow to black by utilizing β-glucosidase enzyme produced by Listeria species. A brown/black color after 24 – 48 hours at 37 °C indicates a presumptive positive result for Listeria spp.

Required Materials (Not Provided):
- Incubator set to 37 ± 1 °C

Directions:
1. When collecting sample, make sure to use aseptic technique. Do not touch swab or inside of sampling device. Holding swab tube firmly, twist and pull top of swab out of swab tube. Foam tip swab is pre-moistened; condensation may be visible on inside of swab tube - this is normal. Thoroughly swab a standard 30 x 30 cm (12 x 12 inch) area of interest for a typical flat surface. Rotate swab as sample is being collected to ensure maximum sample pickup and apply sufficient pressure to create flex in swab



Confirmation:
Presumptive positive samples can be confirmed by streaking sample onto commonly used selective Listeria agar plates such as Modified Oxford agar, Palcam agar, or any other recognized confirmatory procedure. Typical Listeria colonies on selective agar plates could then be further analyzed by more definitive tests such as microscopy, biochemical tests, etc.
Some Enterococcus spp. are capable of giving false positive results. Since all Listeria spp. are catalase positive and Enterococcus spp. are catalase negative, a simple catalase test can distinguish Listeria from Enterococcus spp. Download detailed instructions on performing a catalase test with InSite Listeria at www.hygiena.com or contact a Hygiena technical representative.

Storage & Shelf Life:
- Store devices at 2 – 8 °C (35 – 46 °F)
- Devices have a 12 month shelf life.
- Check expiration date on label.

Disposal:
Disinfect before disposal. InSite devices can be disinfected by autoclaving, incinerating, or by soaking in 20% bleach for 1 hour. Then, they can be placed in the trash. Alternatively, InSite devices may be discarded at a biohazard waste disposal facility.

Safety & Precautions:
Components of InSite devices do not pose any health risk when used correctly. Used devices confirming positive results may be a biohazard and should be disposed of safely in compliance with Good Laboratory Practice and Health and Safety Regulations.

The **Stick**

EZ Reach™ Sponge Sampler Instructions

1. Open the sample bag by first tearing off the top plastic strip where indicated, and then use the white pull tabs to open the mouth of the bag.

2. Keeping your hands on the outside of the bag, push the EZ Reach handle out of the bag. Grasp the handle above the central crossing rib on the handle and remove sponge sampler from the bag.

3. Rub the sponge paddle vigorously over the surface area to be analyzed.

4. After sampling is complete, insert the sponge portion into the original sample bag. Do not insert the handle beyond the central crossing rib, and do not touch the inside of bag with your hand.

Sample Collection Form

Sample #	Lot #	Zone	Sample Location Description

Sample Collection Legend/Key for in the Facility


ULINE

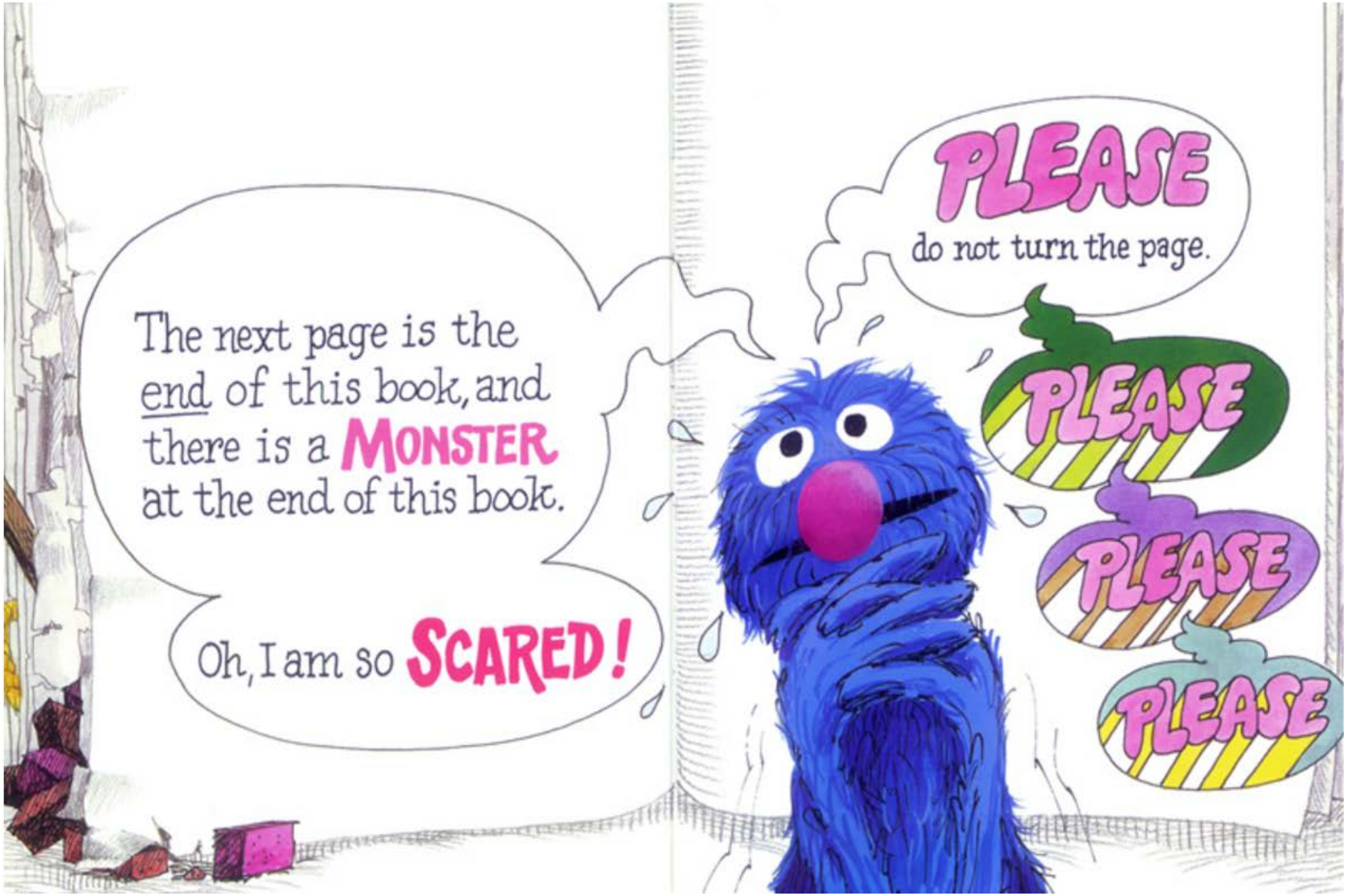
Did we find the **Monster**?

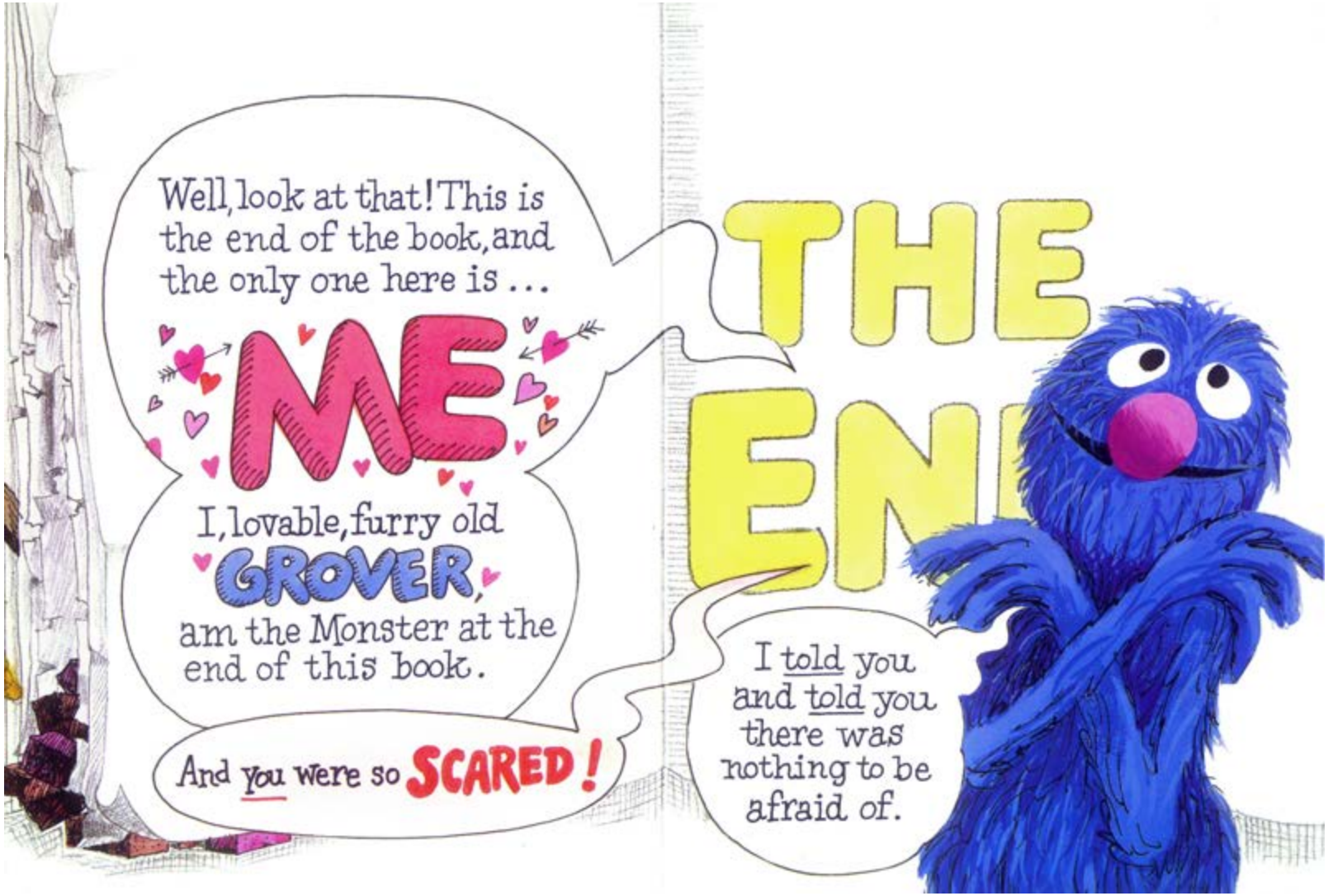
Did we find the **Monster**?

- 3/ 57 firms
- 1 firm – species

Future **Monster** Plans

- Complete assessments
- ISU plugging away at data
- Publications coming to a Journal near you


The next page is the end of this book, and there is a MONSTER at the end of this book.
Oh, I am so SCARED!
PLEASE
do not turn the page.
PLEASE
PLEASE
PLEASE


Well, look at that! This is the end of the book, and the only one here is . . .
ME
I, lovable, furry old GROVER, am the Monster at the end of this book.
And you were so SCARED!
THE
I told you and told you there was nothing to be afraid of.