



## COLLOQUE SECURITE ET QUALITE DES ALIMENTS 4 décembre 2007

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### **Management of *Listeria spp.* surface contamination: Experiences from the American meat industry**

In 2003, the Food Safety and Inspection Service of the United States Department of Agriculture (USDA) enacted legislation to control *Listeria monocytogenes* in ready-to-eat meat and poultry products. This legislation followed a number of large meat and poultry outbreaks due to *Listeria monocytogenes* in ready-to-eat food products in the U.S., particularly in ready-to-eat delicatessen meats and hot dogs.

This new legislation required food manufacturers to “risk rank” their products based on the severity of the hazard associated with the product and any mitigation factors introduced by the plant management to make these products safer. Three categories of meat and poultry products resulted based on risk. To further control the risk posed by the manufacturing environment, environmental *Listeria spp.* monitoring programs were established with more stringent requirements placed on those products of greatest risk.

In this speech, the parameters of the USDA legislation, the criteria for risk ranking of products, mitigation factors, and the design of effective *Listeria spp.* monitoring programs will be discussed. The effectiveness of these environmental monitoring programs to control *Listeria monocytogenes* in individual manufacturing plants and their use to meet national public health goals will also be examined.