

Methods to minimise the risks of *Listeria monocytogenes* and the preventive actions

In order to increase the trust of your customers, we can help to minimise the risk of *Listeria monocytogenes* contamination.

*Due to the recent *Listeria monocytogenes* scandal, let us draw your attention to our experience in *Listeria* management.*

*To reduce the risk of *Listeria monocytogenes* contamination, adequate control and preventive measures and actions have to be put in place. Inappropriate measures may have high cost implications for traditional vegetable processing companies.*

*Campden BRI Hungary has a list of services to help food companies to reduce the risk of *Listeria* contamination at their production site. As a note, it is important to highlight that the requirements for *Listeria* control and prevention can be different than the requirements established for high-risk zones.*

If you are interested in our other services related to high risk/ high care zones, please contact our colleagues below.

What we can offer:

- On-site hygienic assessment and consultancy
- Identification of the possible sources and hotspots of *Listeria* contamination
- Identification of possible cross-contamination routes by
 - developing a sampling plan (sampling matrix) which can help to identify the hotspots of the contamination and to optimize the cost of the sampling procedure;
 - Identifying the source of contamination by using „ribotyping” (with the involvement of the Campden BRI UK).
- Development of recommendations on the prevention of the contamination considering the
 - the sanitary design of external areas, facilities and amenities
 - the cleaning procedures: we can help to modify them accordingly
 - the zoning concept: we can provide support in defining the hygienic zones, establishing „barriers” and identifying routes

Ref: Hungarian TSS / 6415 / 2017

- Revision of the documentation of the company (HACCP, labelling, cleaning, laboratory and sampling procedures and the relevant chapters of BRC/IFS chapters (e.g. BRC8, Chapter 8)).
- Outsourcing activity: regular monitoring activity on-site
- Second party Audits to review Listeria management and Hygiene Practices
- Special trainings on:
 - Good Hygiene Practice (GHP) for Plant and Equipment Design
 - Listeria management training
 - Tailor-made training for the staff (production site, maintenance external, other) on the main aspects of the prevention of Listeria and on the personnel hygiene
 - Sampling methods and the hygienic aspects of sampling
 - Good practices for cleaning and sanitizing to reduce the risk of Listeria contamination



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