

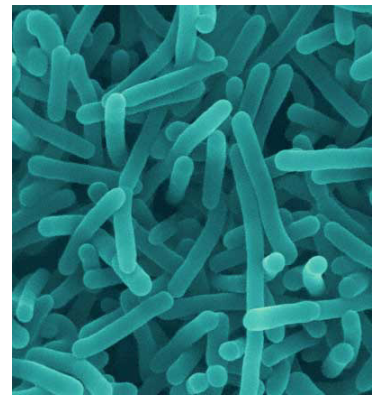


Worthwhile Operational Guidelines & Suggestions

BROILER PROCESSING TIMELY INFORMATION – OCTOBER 2012

New Compliance Guideline on Controlling *Listeria monocytogenes* (*Lm*)

The Food Safety and Inspection Service (FSIS) have recently published a regulatory compliance guide to provide specific recommendations to control *Lm* in post-lethality exposed ready-to-eat (RTE) meat and poultry products. The guideline includes 4 chapters:



1. The current requirements of the *Listeria* Rule, including how to determine if a product is covered under this rule, control requirements and alternatives, and information on products receiving full lethality treatment but not considered RTE.
2. Technical information about establishing control alternatives, including validation of post-lethality treatments and use of antimicrobial agents, revised sanitation requirements, new technologies to control *Lm*, and employee training programs.
3. Updated information on developing a *Listeria* control program to test for *Lm* or an indicator organism on food contact surfaces, including routine testing, sampling frequencies, sample collection and analysis, as well as information on product and non-food contact testing.
4. New information on enhanced sampling programs for *Listeria* in response to positive results from routine sampling, including follow-up and intensified sampling, and hold and re-test procedures.

For more information on this guideline refer to the USDA-FSIS document at:

http://www.fsis.usda.gov/PDF/Controlling_LM_RTE_guideline_0912.pdf



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