

Potential transfer sites where people, equipment, ingredients and product move within the processing area include:

- Product contact surfaces
- Accessways
- Door handles
- Ingredients and raw materials
- Floors in high-traffic areas
- Pallet jacks and trolleys
- Water (either liquid or aerosol)

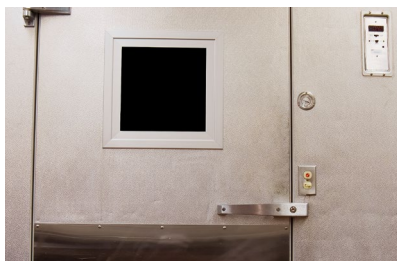
2 Sampling frequency and sample numbers

Decide:

- how often to sample (e.g. weekly, fortnightly, monthly)
- how many samples each time (**5 different sites each time is a guide**).

Talk to your laboratory if you want to composite samples.

Don't composite samples from product and non-product contact surfaces together.



Samples should be taken at different times:

1 Before processing

- Check if cleaning is effective.
- Expect to find no *Listeria monocytogenes*.

2 During processing (best practice)

- 1–2 hours after start up.
- Check control measures and hygiene practices are working.

3 At end of shift

- Before cleaning and sanitation.
- Drains (everything on surface gets washed down drains so if *Listeria* is present it is more likely to be detected here).



What to do with the results?



Record all results in a way that allows you to easily identify positive sites (e.g. spreadsheet, diagrams, labels on floor plan).



Review the environmental testing programme regularly and make changes (sampling sites and frequency), where appropriate.



Look for patterns or trends. Focus on areas giving positive results.



Corrective actions for positive *Listeria* results should be decided in advance. See factsheets 6 and 7 for further guidance.

Looking for more information?

Check out the MPI *Listeria* factsheets and guides by searching "Listeria" on the MPI website: www.mpi.govt.nz. Contact MPI: info@mpi.govt.nz or 0800 00 83 33