Ministry for Primary Industries
Manatū Ahu Matua

RISK MANAGEMENT PROGRAMME TEMPLATE FOR DUAL OPERATOR BUTCHERS
Attachment V – *Listeria* Testing Procedures for Wholesale Butchers Who Sell Ready-to-Eat Animal Products for Consumption by Vulnerable Population

Part 15 of the **Animal Products Notice: Specifications for Products Intended for Human Consumption** (HC Spec) requires operators of certain ready-to-eat animal products to have systems for the management of *Listeria monocytogenes* (*Listeria*). Dual operator butchers (DOBs) who make these products should include **Attachment V** in the Risk Management Programme (RMP) Template for Dual Operator Butchers (DOB RMP template).

Attachment V should be used in conjunction with **Attachment U**.

To help you fill in **Attachment U,** refer to MPI's guidance document: **How to Use Attachment U – *Listeria* Management Procedures for Wholesale Butchers Who Sell Ready-to-Eat Animal Products**.

Disclaimer

Considerable effort has been made to ensure that the information provided in the **Attachment V** is accurate, up to date, and otherwise adequate in all respects. Nevertheless, **Attachment V** is approved STRICTLY on the basis that the Crown, the Ministry for Primary Industries, its statutory officers, employees, agents, and all other persons involved with the writing, editing, approval or publication of, or any other kind of work in connection with **Attachment V**:

(a) disclaim any and all responsibility for any inaccuracy, error, omission, or any other kind of inadequacy, deficiency, or flaw in, or in relation to, **Attachment V**; and
(b) without limiting a) above, fully exclude any and all liability of any kind, on the part of any and all of them, to any person or entity that applies the **Attachment V**.

Updating your RMP

It is your responsibility as the owner to make sure you are meeting the current law at all times. This is particularly important for requirements that are subject to regular change such as those in the Food Standards Code. MPI will endeavour to update the DOB RMP template as soon as practicable after relevant changes in food law have been made but in some cases this may take time. In the meantime, you should keep abreast of developments and ensure you meet all requirements.

NB: This is a cover page only and is not to be used by the butcher as part of their RMP.

Attachment V: *Listeria* Testing Procedures

Date: _____

Scope	
To ensure that any necessary environmental and/or product testing for *Listeria monocytogenes* (*Listeria*) is implemented in the butchery.	
Regulatory Requirements	
Animal Products Notice: Specifications for Products Intended for Human Consumption, Part 15.	
***Listeria* Management Procedures**	✓
Listeria management procedures are in place in accordance with the requirements specified in 'Attachment U' and have been reviewed by the verifier**.** **Note:** The person responsible for *Listeria* management procedures under the Attachment U will have the overall responsibility of the procedures including annual review, record keeping and actions required when *Listeria* is detected.	
Components	✓
Who is the responsible person for carrying out the environmental and/or product sampling in your butchery (if different from the person specified in 'Attachment U')? **Name:** **Position:**	
The person listed above has knowledge of: • how to develop and implement an environmental and product testing programme if required; and • how to analyse and review test results; and • the actions to be taken following a detection of *Listeria* or *Listeria monocytogenes*.	
Tick the methods by which the knowledge has been obtained	✓
Watched the 'Swabbing for *Listeria'* learning video published on the MPI website	
Completed the 'e-learning' resources published on the MPI website	
Other (mention if any):	
Confirm that the records of the training activities are kept	
Laboratory Details	
Record the name and contact details of your testing laboratory below: **Laboratory name:** **The key contact person at the laboratory is:** **Their contact details are:** **Phone:** **Email:**	

Attachment V: *Listeria* Testing Procedures

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The laboratory is accredited to ISO/IEC17025	
Procedures have been agreed with the laboratory for sampling, sample handling and sample delivery to the laboratory	
The laboratory will immediately contact the responsible person if *Listeria* is detected in environmental or product samples	
Procedures are in place for the immediate notification to the recognised verifier if *Listeria* is detected in the product(s) or on product contact surfaces	

Environmental Testing

On record sheet U3, mark with a cross the location of each environment sample you will take including product contact and non-product contact surface sampling sites. Give each location a unique number e.g. E1, E2.

For each location, record the frequency of testing e.g. once per month.

Recording of test results
All the test results once received will be recorded in a suitable way for easy reviewing process.

Review of test results
The responsible person will review results each time they are received and every 6 months.

Corrective actions
If *Listeria* is detected in any environmental samples, the area/equipment is immediately cleaned and sanitised. Any equipment is dismantled as necessary for deep cleaning.

Visually check the equipment to confirm that the cleaning and sanitising were effective. Update procedures in the RMP whenever there is a change in the cleaning and sanitising process.

Consider any actions to prevent recurrence of such events and update them in the RMP.

Product Testing

For each type of chilled ready-to-eat animal product you listed in Attachment U, you will test each batch (select which applies):

once every month;

or

the first 3 consecutive batches, then one batch in every 10

or

at a different frequency agreed with the verifier

Recording of test results
All the test results once received will be recorded in a suitable way to easily review.

Review of test results
The responsible person will review results each time they are received and every 6 months.

Attachment V: *Listeria* Testing Procedures

Date: _____

Corrective actions

If *Listeria monocytogenes* is detected in RTE products which have already left the premises, the responsible person will notify the verifier immediately and initiate a product recall if necessary.

If *Listeria monocytogenes* is detected in RTE products which have not left the premises, notify your verifier and put products on hold for subsequent rework or destruction as per your process control procedures under Attachment P in the RMP. Consider any actions to prevent recurrence of such events.