









Cleaning and sanitising

Background

Listeria monocytogenes is widespread in the natural and urban environment. Listeria is able to persist in environmentally stressful conditions hostile to other microorganisms due to its ability to adapt to refrigeration temperatures, heat, high salt concentrations, heavy metals, sanitisers and desiccation. Cross contamination, the transfer of L. monocytogenes from contaminated food processing and/or food packaging equipment to uncontaminated food, is a significant risk for RTE foods. Food processing facilities must ensure controls are in place to reduce the bacterial load entering the facility and control the spread within the facility. Appropriate cleaning and sanitation programmes are critically important for the control of L. monocytogenes in facilities producing and retailing RTE seafood products.

Useful information for producers and retailers/caterers can be found in the table below, listed by state/territory. A good starting point is the introductory factsheet (Cleaning and sanitising) by the New Zealand Ministry for Primary Industries (NZ MPI). You also need to follow the local regulations and guidelines that apply to your business.

For Producers

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Source	Useful links		
Food Standards Australia New Zealand	Standard 3.2.2 - Food Safety Practices and General Requirements (Division 5 – Cleaning, sanitising and maintenance)		
Food Standards Australia New Zealand	Standard 3.2.3 - Food Premises and Equipment		
Food Standards Australia New Zealand	Safe Food Australia - A guide to the Food Safety Standards (Appendix 6: Cleaning and sanitising surfaces and utensils)		
Food Standards Australia New Zealand	Safe Seafood Australia –Guide to Standard 4.2.1 Primary Production and Processing Standard for Seafood (Division 2, Clause 14)		
NSW Food Authority	§ Seafood processing businesses (Hygiene & handling)		
NSW Food Authority	Controlling Listeria monocytogenes in the food processing environment: Guide for the development of an environmental monitoring program (General control: Cleaning and sanitation program)		
Department of Natural Resources and Environment Tasmania	Guidelines for the Safe Manufacture of Smoked Fish: Focus on Listeria Management (Appendix 2: Keeping the plant clean)		
SA Health	Food safety information (Cleaning and sanitising)		









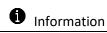




Codex Alimentarius Commission	•	CAC/GL 61 - 2007 - Guidelines on the Application of General Principles of Food Hygiene to the Control of <i>Listeria</i> monocytogenes in Foods (Section VI - Establishment: maintenance and sanitation)
United States National Fisheries Institute	•	Ready-to-eat seafood pathogen control guidance manual (<i>Listeria monocytogenes</i> and <i>Salmonella</i> spp.) (Section 1: Ready-to-eat specific GMP and sanitation control guidelines)

For Retailers / Caterers / Food service businesses

Source	Usefu	ul links
Food Standards Australia New Zealand		Standard 3.2.2A - Food Safety Management Tools
Food Standards Australia New Zealand		Safe Food Australia - A guide to the Food Safety Standards (Appendix 6: Cleaning and sanitising surfaces and utensils)
NSW Food Authority	•	Guideline for seafood retailers - compliance with the Food Standards Code
NSW Food Authority	•	Cleaning and sanitising in retail food businesses
Queensland Government	•	Cleaning and sanitising
Department of Health and Human Services, Tasmania	•	Food Safety Program Template for Retail and Food Service Businesses (Support Programs - Cleaning and sanitising)
Department of Health and Human Services, Victoria	•	Guide for EHOs and food businesses - clean-up guidance for Listeria monocytogenes detection in food
SA Health	•	Food safety information (Cleaning and sanitising)
SA Health	•	Cleaning and sanitising in food businesses
SA Health	•	Food preparation - cleaning and sanitising
SA Health	•	Cleaning and sanitising - mechanical equipment
Department of Health, WA	•	Cleaning and sanitising food premises and food equipment











New Zealand Ministry for Primary Industries	•	<u>Listeria</u> in ready-to-eat foods
New Zealand Ministry for Primary Industries	•	Guidance for the Control of Listeria monocytogenes in Ready-to-eat Foods Part 2: Good Operating Practices (Section 14: Cleaning and sanitation)
New Zealand Ministry for Primary Industries	•	Cleaning and sanitising
United Kingdom Food Standards Agency	•	Cleaning effectively in your business



