









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

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 <i>Listeria monocytogenes</i> 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 <i>Listeria</i> 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 monocytogenes</i> 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	Useful 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 <i>Listeria monocytogenes</i> 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	 Listeria in ready-to-eat foods
New Zealand Ministry for Primary Industries	 Guidance for the Control of <i>Listeria monocytogenes</i> 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