









Background

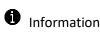
The aim of environmental monitoring is the prevention of contamination of foods. Effective environmental monitoring of a processing facility can aid in the identification of sites at high risk of contamination. It should prevent the establishment and persistence of *L. monocytogenes*. Chapter 6 of the FSANZ Compendium of Microbiological Criteria for Food describes the recommended approach for the development of an environmental monitoring program. The design of the sampling programme should be risk based and specific to the production facility or retail premise. Microbiological monitoring usually involves swabbing surfaces for the presence of *Listeria* species as indicators or direct detection of *L. monocytogenes*. A detection requires the implementation of corrective action.

Useful introductory factsheets related to environmental monitoring and responses to the detection of *L. monocytogenes* can be found in the table below, separated by state/territory. A good starting point is the information produced by the New Zealand Ministry for Primary Industries (NZ MPI).

For Producers / Retailers / Caterers / Food service businesses

Source	Useful links	
Food Standards Australia New Zealand	Compendium of Microbiological Criteria for Food (Chapter 6 - Environmental monitoring)	
Food Standards Australia New Zealand	Guidance on the application of microbiological criteria for Listeria monocytogenes in RTE food	
NSW Food Authority	Controlling Listeria monocytogenes in the food processing environment: Guide for the development of an environmental monitoring program	
NSW Food Authority	Environmental swabbing - Food Safety Schemes Manual - Appendix 4 (Procedures for <i>Listeria</i> spp. environmental sampling)	
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)	
New Zealand Ministry for Primary Industries	Environmental testing for Listeria	
New Zealand Ministry for Primary Industries	Operational Code: Processing of Seafood Products (Section 27: Management of <i>Listeria monocytogenes</i> in Ready-to-eat (RTE) seafood products)	
New Zealand Ministry for Primary Industries	Guidance for the Control of <i>Listeria monocytogenes</i> in Ready-to-eat Foods Part 3: Monitoring Activities	
New Zealand Ministry for Primary Industries	i I've found Listeria, what do I need to do?	















Codex Alimentarius Commission	•	CAC/GL 61 - 2007 - Guidelines on the Application of General Principles of Food Hygiene to the Control of Listeria monocytogenes in Foods (Annex I – Recommendations for an environmental monitoring program for Listeria monocytogenes in processing areas)
United States National Fisheries Institute	6	Ready-to-eat seafood pathogen control guidance manual (<i>Listeria monocytogenes</i> and <i>Salmonella</i> spp.) (Section 3: Environmental monitoring in food processing areas



