

# Environmental monitoring










## 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	 <a href="#">Compendium of Microbiological Criteria for Food</a> (Chapter 6 - Environmental monitoring)
Food Standards Australia New Zealand	 <a href="#">Guidance on the application of microbiological criteria for <i>Listeria monocytogenes</i> in RTE food</a>
NSW Food Authority	 <a href="#">Controlling <i>Listeria monocytogenes</i> in the food processing environment: Guide for the development of an environmental monitoring program</a>
NSW Food Authority	 <a href="#">Environmental swabbing - Food Safety Schemes Manual - Appendix 4</a> (Procedures for <i>Listeria</i> spp. environmental sampling)
Department of Natural Resources and Environment Tasmania	 <a href="#">Guidelines for the Safe Manufacture of Smoked Fish: Focus on <i>Listeria</i> Management</a> (Appendix 2: Keeping the plant clean)
New Zealand Ministry for Primary Industries	 <a href="#">Environmental testing for <i>Listeria</i></a>
New Zealand Ministry for Primary Industries	 <a href="#">Operational Code: Processing of Seafood Products</a> (Section 27: Management of <i>Listeria monocytogenes</i> in Ready-to-eat (RTE) seafood products)
New Zealand Ministry for Primary Industries	 <a href="#">Guidance for the Control of <i>Listeria monocytogenes</i> in Ready-to-eat Foods Part 3: Monitoring Activities</a>
New Zealand Ministry for Primary Industries	 <a href="#">I've found <i>Listeria</i>, what do I need to do?</a>

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