

Case Study:

You've Got A Positive? Now What?

Emily Grip on behalf of:

Peter Taormina, Ph.D.



Case Study Exercise

Phase 1: Each Table receives one of three scenarios

Answer Questions 1-3

Phase 2: Send a designee to see me for the results of your follow up sampling 🧐

Definitions:

Operative: a sample/swab taken during operations, while product is running

FCS: Food Contact Surface

NFCS: non-food contact surface

Case Study Exercise – SCENARIO 1

Re-bagging Whole Potatoes & Peppers on Same Line

You had your third operative *Listeria* spp. positive on a Zone 1 (FCS) over the past three months. The last FCS positive you had was a month ago. Over the past three months, occasionally you get a *Listeria* spp. positive.

Case Study Exercise – SCENARIO 2

Filling and Packaging Line for Refrigerated Salsa. Salsa contains diced tomato, diced onion, diced Jalapeno, lemon juice, salt, cilantro; pH 4.8 and a_w 0.989; refrigerated shelf-life 15 days.

You had your first operative *Listeria* spp. positive on a Zone 1 (FCS) in several months.

Case Study Exercise – SCENARIO 3

Bagging Shredded Lettuce

You had your third consecutive operative *Listeria* spp. positive on a Zone 2 (NFCS).