Listeria Controls for Smoked Fish

• What is Listeria?
• Why are we concerned about Listeria?
• Where is Listeria found?
• What can I do as an employee of a smoked fish, crab or crawfish processing plant?
What is it?

- Listeria are invisible bacteria (germs) that can cause illness.
- When people eat foods that contain one type, *Listeria monocytogenes*, it can cause:
  - miscarriage in pregnant women
  - brain infection and blood poisoning in babies, elderly people, and people with a weakened immune system.
Why do we have to worry about Listeria?

• Smoked Fish is a “Ready-to-Eat” Food that may NOT be cooked before it is eaten.

Normally, when we cook foods before we eat them any harmful bacteria like Listeria that might be present are killed during cooking.
Why should I care about Listeria?

- Customers can get sick or even die.
- The government does not allow Listeria in ANY ready-to-eat food products.
- Companies can go out of business and people can lose their jobs.
The victims

- John Bodnar of Memphis, Tenn., whose wife Helen died of listeriosis Oct. 19, is suing Company X.

- Art Eberlein of Sebewaing has fully recovered from his November 1998 bout with listeriosis and again directs the Unionville-Sebewaing Area Band.

- George O'Brian of East Lansing, who was rendered almost helpless by a case of listeriosis, died on July 1 of heart failure. He was 95.

- Lisa Lee and Jonathan Southworth of Columbus, Ohio, who lost twins when Lisa suffered a miscarriage, are active members of an infant-loss support group, which they say helps them deal with their grief.

Perspectives

Hot dog deaths and the corporate death penalty

by Russell Mokhiber and Robert Weissman
-Guest Columnists-

"There was simply no evidence that Company X knew that the food product that they were producing and shipping out was adulterated with Listeria monocytogenes."
-U.S. Attorney Phillip Green.

Comp X cost: Co X continues to pay a huge financial toll:

- The recall itself cost $76 million.
- Meat sales dropped about $200 million in the six months after the recall.
Company Y declares bankruptcy because of Listeria recall

On March 5, Company Y declared Chapter 11 bankruptcy. TAV said it suffered "enormous damage" to its reputation when the CoY Department of Agriculture condemned 30 million pounds of hot dogs produced at its Arkansas plant CoY issued a costly recall of the meat products in January on suspicion of possible contamination by the deadly listeria bacteria. It was the largest such recall on record, according to Reuters.
XXX Xxxxxxx., of Brooklyn, N.Y., is expanding its December 23, 1999, recall of various smoked fish products because they have the potential to be contaminated with Listeria monocytogenes, an organism that can cause serious and sometimes fatal infections in young children, frail or elderly people, and others with weakened immune systems. Although healthy individuals may suffer only short-term symptoms such as high fever, severe headaches, stiffness, nausea, abdominal pain and diarrhea, Listeria infection can cause miscarriages and stillbirths among pregnant women.
Where is it?

• Listeria can enter the plant on
  Employee’s shoes and clothing
  Carts, boxes, pallets
  Raw seafood

• In the plant Listeria can live on
  Floors and drains
  Scrap or trash barrels
  Equipment like hoppers, augers, or
    slicers
  Any surface that is not properly
    cleaned and sanitized
Don’t Carry Listeria from Raw to Finished Product Areas!

- Areas where raw product is handled tend to be “dirtier” because Listeria can come into these areas on raw fish, equipment, & people.

- People and Equipment can carry Listeria when they move to the “cleaner” areas where smoked product is sliced, handled, and packaged.
• People can carry these bacteria on their hands, gloves, aprons, clothing, and shoes or boots.

• Listeria can also get onto equipment, racks or carts and their wheels, totes, waste containers, product bins, etc.
How can You help prevent Listeria contamination?

✓ Don’t go from raw to finished product areas without taking proper precautions.

✓ Don’t move equipment or product from raw to finished product areas without taking proper precautions.

✓ Always use good Personal Hygiene and good Food Handling practices.
Good Personal Hygiene Practices
For ALL Employees Include

- Good Personal Habits
- Proper Clothing
- Good Health
- Hand Washing
- Handling Products Properly
Keep Yourself Clean

- Bathe or shower daily
- Keep fingernails clean and trimmed at all times
• Keep your hands away from your mouth, nose, arms or other body parts when working.
• Do not eat, drink, or smoke in the food handling areas.
• Never touch dirty objects and then touch food products while working unless you properly wash your hands or change your gloves.
Dress Properly for Work

• Wear clean, washable outer garments or uniforms.
• Wear hairnets, caps, or other suitable covering to confine hair.
• Do not wear fingernail polish or jewelry when preparing or handling food.
• Keep shoes or boots clean.
ALL Employees Should Come to Work in Good Health

- Report any illness to your supervisor and avoid contact with food, food contact surfaces and utensils.
• Gloves shall be worn to touch food and food contact surfaces when an employee has any cuts, sores, rashes, casts, or wears nail polish, artificial nails or jewelry.
How to Wash Your Hands

1. Wet hands with warm water;
2. Use ample liquid soap from a dispenser;
3. Lather exposed arms and hands for 20 seconds by vigorously rubbing;
4. Thoroughly rinse hands in warm water;
5. Use foot operated faucets to prevent re-contamination of hands;
6. Dry hands thoroughly and properly dispose of paper towels;
7. Dip hands in sanitizing solution; and
8. Do not touch unsanitary objects.
When To Wash Your Hands

• After touching bare human body parts;
• After coughing, sneezing, using a handkerchief, or disposable tissue;
• After handling soiled equipment;
• Immediately before handling food;
• During food handling as often as necessary; and
• After other activities that may require it.
Safe Food Depends on You

If *We* All Work Together *We* Can Provide Safe Food for *Our* Customers
Credits

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