Plant Cleaning and Sanitation to Control Listeria
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.
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
Special Cleaning is Essential to Control Listeria

- Listeria may grow in a microscopic biofilm if your plant is not adequately cleaned and sanitized on a regular basis.

- Listeria in biofilms can be protected from the effects of cleaners and sanitizers.

- You must use the right detergent, sanitizer, and procedure to eliminate Listeria.
General Cleaning & Sanitizing Procedure

Step 1 – Remove all exposed products
Step 2 – Dry clean/sweep area
Step 3 – Wet area to be cleaned
Step 4 – Clean and scrub area
Step 5 – Rinse
Step 6 – Sanitize
Step 7 – Air dry/Store properly
Step 1 - Remove exposed finished products
Step 2 – Dry clean & sweep area
Remove garbage, food debris & other waste
Step 3 - Wet down area to be cleaned
Step 4(a) - Apply detergent
Applying Detergent with Foamers

Courtesy Hydro Systems Company
Step 4(b)- Scrub area vigorously
Step 5 - Rinse
Step 6 - Sanitize
Be sure to use the right amount of Sanitizer: Use Test Strips
Step 7– Air Dry/Store Properly
Cleaning Tips

NEVER use high pressure hoses to clean drains, minimize use elsewhere
NEVER use compressed air to clean equipment
NEVER start cleaning & sanitizing if there is any exposed product in the entire area
NEVER do a wet mid-shift cleaning
NEVER stack or nest tubs, totes, pans etc. after they are cleaned and sanitized
NEVER let water spray on cleaned & sanitized surfaces such as those close to the floor while cleaning
Cleaning Tools

Never mix uses. For example, **never**:

- Use floor brooms/floor squeegees on tables
- Use pads or brushes used for cleaning garbage barrels on packing tables
- Use the same brush to clean floor drains on any food contact surface.
- Use brushes, pads, brooms or squeegees in raw product area and then in finished product areas

**Clean & Sanitize** all brooms, brushes and pads every day, after plant is cleaned.

**Store** cleaning aids properly
Listeria Control & Prevention

- Use a schedule to rotate sanitizers
- Use “Special” aggressive Cleaning & Sanitizing procedures when testing shows a Listeria “hot spot”
- Monitor and test to determine the effectiveness of sanitation controls
Plant Procedures for Cleaning and Sanitizing

Food Safety is Everyone’s Job!
Slicing & Packing (Finished Product) Areas
End of Day Clean-up

1) Remove garbage/food waste, clean tables & other surfaces, sweep floors.
3) Wet all surfaces with water.
4) Apply detergent to all surfaces
5) Scrub all surfaces with brushes or pads
6) Rinse and inspect for cleanliness
1) Remove & store all exposed products
7) Apply sanitizer
8) Store equipment properly to air dry
9) Remove standing water from floors
10) Wash cleaning tools, sanitize & store
Slicers & other Equipment
End of Day or After Use Cleaning

1) Remove food scraps and other waste
2) Dis-assemble equipment
3) Remove food scraps and debris
4) Wet equipment and parts
5) Apply detergent and soak
6) Scrub all surfaces with brushes or pads
7) Rinse and inspect for cleanliness
8) Apply sanitizer (soak parts in sanitizer)
9) Store properly and air dry
10) Wash cleaning tools, sanitize and store
Knives, Trays, Pans & other Utensils
End of Day or After Use Clean-up

*Use procedure for 2 or 3 compartment sink*

1) Fill sink compartment with warm water & detergent
2) Make sanitizer solution and check with test strips
3) Scrape/clean to remove food debris
4) Soak as necessary
5) Scrub all surfaces with brush or pad
6) Rinse and inspect for cleanliness
7) Immerse, spray or flood with sanitizer
8) Store properly on racks, shelves or hooks & air dry
Storage Coolers
Daily and End of Week Clean-up

**Daily** - Remove debris/trash & standing water
Visually inspect for: proper product storage, no condensate or drip, no cross contamination

**Weekly** -
1. Remove all products
2. Remove trash & standing water and sweep
3. Wet all surfaces
4. Apply detergent to all surfaces including ceiling
5. Scrub with brushes and floor broom
6. Rinse and inspect for cleanliness
7. Apply sanitizer to all surfaces
Raw Product Areas
End of Day Clean-up

1). Never use cleaning tools from finished product areas.
2). Remove & store all raw or in-process products
3). Remove garbage/food waste, clean tables & other surfaces & sweep floors.
4) Wet all surfaces with water.
5) Apply detergent to all surfaces
6). Scrub all surfaces with brushes or pads
7). Rinse and inspect for cleanliness
8). Apply sanitizer
9). Store equipment properly to air dry
10). Remove standing water from floors
11). Wash cleaning tools, sanitize & store.
Drains  - Daily Clean-up

1. Move equipment or food contact surfaces that could get contaminated or use a splash guard
2. Remove drain cover
3. Rinse with low pressure hose
4. Apply foam or detergent solution
5. Scrub with designated brush (1/4 inch smaller than drain opening)
6. Rinse with low pressure hose
7. Flood with sanitizer
8. Insert bactericidal ring if used
9. Replace drain cover
10. Clean drain brush and store in sanitizer
### Special Cleaning and Sanitizing Procedures for:

- Smoking Racks
- Totes and tubs
- Plastic pallets
- Carts, dollies and pallet jacks
- Rubber aprons and boots
- Boot dips
Safe Food Depends on You

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

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