

# Risk assessment of *Listeria monocytogenes* in ready-to-eat foods

INTERPRETATIVE SUMMARY



# Risk Abatement Of In Readytoeat Foods Interpretative Summary

**Food and Agriculture Organization of  
the United Nations**



## **Risk Assessment Of In Ready-to-eat Foods Interpretative Summary:**

**Risk Assessment of Listeria Monocytogenes in Ready-to-eat Foods** World Health Organization, 2004 Cases of listeriosis appear to be predominantly associated with ready to eat products FAO and WHO have undertaken a risk assessment of Listeria monocytogenes in ready to eat foods prepared and reviewed by an international team of scientists Input was received from several international fora including expert consultations and Codex Alimentarius committee meetings as well as via public and peer review This interpretative summary provides an overview of how the risk assessment was undertaken and the results In particular it provides information relevant to risk managers addressing problems posed by this pathogen in ready to eat foods It includes answers to the specific risk management questions posed by the Codex Committee on Food Hygiene and outlines the issues to be considered when implementing control measures including the establishment of microbiological criteria

**Risk Assessment of Listeria Monocytogenes in Ready-to-eat Foods**, 2004 Cases of listeriosis appear to be predominantly associated with ready to eat products FAO and WHO have undertaken a risk assessment of Listeria monocytogenes in ready to eat foods prepared and reviewed by an international team of scientists Input was received from several international fora including expert consultations and Codex Alimentarius committee meetings as well as via public and peer review This technical report provides complete documentation of the risk assessment the approaches taken the data and methodology used and the results It also contains four example assessments addressing the risk of listeriosis associated with fresh milk ice cream fermented meats and cold smoked fish These products were selected to represent typical classes of ready to eat products

**Microbiological risk assessment guidance for food**  
, 2021-06-07 **Prevention and control of microbiological hazards in fresh fruits and vegetables - Part 1 & 2:**

**General principles. Meeting report** World Health Organization, Food and Agriculture Organization of the United Nations, 2024-01-10 Fruits and vegetables are an important part of a healthy diet and are protective against many chronic health conditions Yet fresh fruits and vegetables have been consistently implicated in food safety incidents involving microbiological hazards around the globe for decades In response to requests of the Codex Committee on Food Hygiene concerning microbiological hazards in fresh fruits and vegetables and to update and expand the information available in Microbiological hazards in fresh leafy vegetables and herbs MRA14 which was published in 2008 FAO and WHO convened a series of expert meetings in 2021 to 2022 The purpose of the meetings was to collect review and discuss relevant measures to control microbiological hazards from primary production to point of sale in fresh ready to eat RTE and minimally processed fruits and vegetables including leafy vegetables The experts made an effort to update and include any recent trends in commodity and pathogen pairing or pathogen occurrence and presence with a focus on emerging and neglected pathogens The primary production in open fields was investigated by considering the location adjacent land use topography and climate prior land use water wildlife animal and human intrusion soil amendments and harvest and packing The experts

also worked on primary production in protected facilities minimal processing transport distribution and point of sale and also the gaps in mitigation and interventions measures The advice herein is useful for both risk assessors and risk managers at national and international levels and those in the food industry working to control the relevant hazards in the fresh fruits and vegetables the development of improved mitigation and intervention measures

**Measures for the control of Campylobacter spp. in chicken meat** Food and Agriculture Organization of the United Nations, World Health Organization, 2024-03-08 To collate and assess the most recent scientific information relevant to the control of thermotolerant Campylobacter species in broiler production and chicken meat the Joint FAO WHO Expert Meeting on Microbiological Risk Assessment JEMRA convened a meeting in Rome Italy in February 2023 The expert committee reviewed the available data on Campylobacter control including scientific literature published from 2008 to October 2022 and data submitted in response to a call for data for this meeting The experts 1 determined the quality and quantity of evidence of control measures for Campylobacter 2 evaluated the impact of measures to control Campylobacter in the broiler production chain 3 determined which hazard based interventions pertained specifically to Campylobacter and which were general to the control of foodborne pathogens in the pre and post harvest broiler production chain and 4 reviewed and recommended revisions to the Guidelines for the Control of Campylobacter and Salmonella in Chicken Meat This report describes the output of this expert meeting and the advice herein is useful for both risk assessors and risk managers at national and international levels and those in the food industry working to control the hazard in poultry

**Measures for the control of non-typhoidal Salmonella spp. in poultry meat** World Health Organization, Food and Agriculture Organization of the United Nations, 2024-01-15 In response to a request from the 52nd Session of the Codex Committee on Food Hygiene CCFH the FAO WHO Joint Expert Meetings on Microbiological Risk Assessment JEMRA convened this meeting to collate and assess the most recent scientific information relating to the control of non typhoidal NT Salmonella spp in chicken meat The assessment included a review of the Codex Guidelines for the Control of Campylobacter and Salmonella in Chicken Meat CXG 78 2011 The Campylobacter will be reviewed by another meeting The expert consultation noted that no single control measure was sufficiently effective in reducing either the prevalence or the level of contamination of broilers and poultry meat with NT Salmonella spp Instead it was emphasized that control strategies based on multiple intervention steps would have the greatest impact on controlling NT Salmonella spp in the broiler production chain This report describes the output of this expert meeting and the advice herein is useful for both risk assessors and risk managers at national and international levels and those in the food industry working to control the hazard in poultry

**Microbiological Hazards in Fresh Leafy Vegetables and Herbs** World Health Organization, 2008 Problems linked with pathogens in fresh produce including the associated public health and trade implications have been reported in a number of countries worldwide Furthermore from 1980 to 2004 the global production per annum of fruit and vegetables grew by 94% and fruit and vegetables are a critical

component of a healthy diet Thus ensuring the safety of these products is of high importance Reported outbreaks associated with leafy vegetables and herbs have been notable for the wide geographical distribution of the contaminated products the high numbers of consumers exposed and thus the large number of cases This meeting addressed the pathways for contamination survival and persistence of microbiological hazards associated with leafy vegetables and herbs and the potential management options from primary production through to the consumer Consideration was given to all aspects of the farm to fork continuum i e pre harvest and post harvest

**Chilled Foods** M. Brown, 2008-09-24 The key requirements for chilled food products are good quality and microbiological safety at the point of consumption The first edition of Chilled foods quickly established itself as the standard work on these issues This major new edition strengthens that reputation with extensively revised and expanded coverage including more than ten new chapters and significant participation from those in the chilled food industry to increase the publication's relevance to practitioners The introduction discusses key trends and influences in the chilled foods market Part one explores the critical importance of raw material selection and packaging materials in final product quality with expanded coverage of particular ingredients such as fish cheese and poultry and a new contribution on chilled food packaging materials and technologies Part two focuses on technologies and processes in the supply chain with entirely new chapters on refrigeration storage and transport and non microbial hazards such as allergens among others Alongside are updated chapters on the important topics of hygienic design cleaning and disinfection and temperature monitoring and measurement Part three covers microbiological hazards with new chapters on predictive microbiology and conventional and rapid analytical microbiology The final part contains three new chapters devoted to essential issues in safety and quality management such as shelf life quality and consumer acceptability A wholly updated chapter on legislation and criteria completes the volume Extensively revised and expanded the third edition of Chilled foods is an essential reference for professionals involved in the manufacture of chilled food products Reviews key trends and influences in the chilled food market Explores the importance of raw material selection and packaging materials in final product quality Discusses technologies and processes in the supply chain focusing on refrigeration storage and transport

**Enterobacter Sakazakii (Cronobacter Spp.) in Powdered Follow-up Formula** World Health Organization, 2008 This report provides a review of documented Enterobacter sakazakii Cronobacter spp infections worldwide in infants and young children as well as the existing surveillance systems and their capacity to capture cases of E sakazakii Cronobacter spp infection It reports the discussions and outcome of the third FAO WHO technical meeting Washington D C 15 18 July 2008 convened to inform the decision making process on the development of a microbiological criterion in the Codex Alimentarius Publisher's description

*Enhancing Participation in Codex Activities* Food and Agriculture Organization of the United Nations, 2005-01-01 This training package has been developed to enhance countries participation in the Codex process It explains the organization and operation of Codex and the scientific basis for its work and provides guidance on developing

national Codex structures and activities The information is presented in modules with visual aids and practical exercises A CD ROM provides the visual aids in electronic format and relevant reference material The training package is equally useful as a practical reference guide or those involved in Codex but not directly involved in training

**Enterobacter Sakazakii and Salmonella in Powdered Infant Formula** World Health Organization,2006 In response to a request from Codex for additional advice on this issue FAO WHO implemented an expert meeting on 16-20 January 2006 to address the questions from Codex and evaluate a quantitative risk assessment model for *E. sakazakii* in powdered infant formula that the organizations had developed

**Foodborne Infections and Intoxications**,2011-10-11 The accelerated globalization of the food supply coupled with toughening government standards is putting global food production distribution and retail industries under a high intensity spotlight High publicity cases about foodborne illnesses over recent years have heightened public awareness of food safety issues and momentum has been building to find new ways to detect and identify foodborne pathogens and eliminate food related infections and intoxications This extensively revised Third Edition covers how the incidence and impact of foodborne diseases is determined foodborne intoxications with an introduction that notes common features among these diseases and control measures that are applicable before and after the basic foodstuff is harvested A summary of the foods most association with human infections A discussion of the principles of laboratory detection of the agent considering the advantages and disadvantages of various procedure A historical to present day section A description of the infection in humans and animals including reservoirs and the mode of transmission

*Listeria monocytogenes* in ready-to-eat (RTE) food,2022-12-14

**Risk assessment of *Listeria monocytogenes* in foods: Part 1: Formal models**

FAO; WHO,2024-12-30 In response to a request from the 52nd Session of the Codex Committee on Food Hygiene CCFH the Joint FAO WHO Expert Meeting on Microbiological Risk Assessment JEMRA convened a meeting with the objective of developing formal full risk assessment models for *Listeria monocytogenes* in lettuce cantaloupe frozen vegetables and ready to eat fish In the light of the available data and the current risk assessment approaches the expert group aimed to collectively ascertain the stages from primary production to consumption to be represented in the model including approaches that accommodate the testing of scenarios interventions and sampling schemes that could reduce the risk of listeriosis This report describes the output of this expert meeting and the advice herein is useful for both risk assessors and risk managers at national and international levels and those in the food industry working to control the hazard in foods

*Risk-based examples and approach for control of Trichinella spp. and Taenia saginata in meat*,2020-06-30

*Risk-based examples and approach for control of Trichinella spp. and Taenia saginata in meat* Food and Agriculture Organization of the United Nations ,World Health Organization,2020-11-03 Human trichinellosis is caused by the consumption of raw or inadequately treated meat from domestic or game animals containing the larvae of parasites of the *Trichinella* species *Taenia saginata* causes bovine cysticercosis a parasitic disease of cattle by the larval stage *Cysticercus bovis* of the human tapeworm *Taenia saginata*

Taeniosis infection of humans with the adult tapeworm occurs following consumption of beef with cysticerci that has not been sufficiently heated or frozen to kill the parasite. This report provides the spreadsheet models resulting in effective generation of the quantitative information needed by public health officials when evaluating different postmortem meat hygiene programmes for *Trichinella* spp and *Taenia saginata* in meat. The models enable the development of science based risk scenarios to assess the effect of various changes to digestion testing and meat inspection for *Trichinella* spp and *Taenia saginata* on the residual risk of human trichinellosis and taeniosis. The outcome of estimation is based on changes in relative risks rather than specific estimates of risk.

Microorganisms in Foods 7 International Commission on Microbiological Specifications for Foods, 2018-02-22. The second edition of *Microorganisms in Foods 7: Microbiological Testing in Food Safety Management* updates and expands on information on the role of microbiological testing in modern food safety management systems. After helping the reader understand the often confusing statistical concepts underlying microbiological sampling, the second edition explores how risk assessment and risk management can be used to establish goals such as a tolerable level of risk. Appropriate Levels of Protection, Food Safety Objectives or Performance Objectives for use in controlling foodborne illness. Guidelines for establishing effective management systems for control of specific hazards in foods are also addressed, including new examples for pathogens and indicator organisms in powdered infant formula (*Listeria monocytogenes* in deli meats, enterohemorrhagic *Escherichia coli* in leafy green vegetables, viruses in oysters and *Campylobacter* in poultry). In addition, a new chapter on application of sampling concept to microbiological methods, expanded chapters covering statistical process control, investigational sampling, environmental sampling and alternative sampling schemes. The respective roles of industry and government are also explored, recognizing that it is through their collective actions that effective food safety systems are developed and verified. Understanding these systems and concepts can help countries determine whether imported foods were produced with an equivalent level of protection. *Microorganisms in Foods 7* is intended for anyone using microbiological testing or setting microbiological criteria, whether for governmental food inspection and control or industrial applications. It is also intended for those identifying the most effective use of microbiological testing in the food supply chain. For students in food science and technology, this book provides a wealth of information on food safety management principles used by government and industry, with many references for further study. The information was prepared by the International Commission on Microbiological Specifications for Foods (ICMSF). The ICMSF was formed in response to the need for internationally acceptable and authoritative decisions on microbiological limits for foods in international commerce. The current membership consists of fifteen food microbiologists from twelve countries drawn from government, universities and food processing and related industries.

*Risk Characterization of Microbiological Hazards in Food* World Health Organization, 2009. It is in the risk characterization step that the results of the risk assessment are presented.

Practical Handbook of Microbiology Lorrence H Green, Emanuel Goldman, 2021-05-04. *Practical Handbook of Microbiology* 4th edition.

provides basic clear and concise knowledge and practical information about working with microorganisms Useful to anyone interested in microbes the book is intended to especially benefit four groups trained microbiologists working within one specific area of microbiology people with training in other disciplines and use microorganisms as a tool or chemical reagent business people evaluating investments in microbiology focused companies and an emerging group people in occupations and trades that might have limited training in microbiology but who require specific practical information Key Features Provides a comprehensive compendium of basic information on microorganisms from classical microbiology to genomics Includes coverage of disease causing bacteria bacterial viruses phage and the use of phage for treating diseases and added coverage of extremophiles Features comprehensive coverage of antimicrobial agents including chapters on anti fungals and anti virals Covers the Microbiome gene editing with CRISPR Parasites Fungi and Animal Viruses Adds numerous chapters especially intended for professionals such as healthcare and industrial professionals environmental scientists and ecologists teachers and businesspeople Includes comprehensive survey table of Clinical Commercial and Research Model bacteria The Open Access version of this book available at <http://www.taylorfrancis.com> has been made available under a Creative Commons Attribution Non Commercial No Derivatives 4.0 license Chapter 21 Archaea of this book is freely available as a downloadable Open Access PDF under a Creative Commons Attribution Non Commercial No Derivatives 4.0 license available at <http://www.taylorfrancis.com> See Emanuel Goldman's Open Access article Lamarck redux and other false arguments against SARS-CoV-2 vaccination <https://www.embopress.org/doi/full/10.15252/embr.202254675>

**Risk assessment tools for *Vibrio parahaemolyticus* and *Vibrio vulnificus* associated with seafood** Food and Agriculture Organization of the United Nations, World Health Organization, 2020-02-10 There has been an increase in reported outbreaks and cases of foodborne disease attributed to pathogenic *Vibrio* species As a result there have been several instances where the presence of pathogenic *Vibrio* spp in seafood has led to a disruption in international trade A number of *Vibrio* spp are increasingly being recognized as potential human pathogens The food safety concerns associated with these microorganisms have led to the need for microbiological risk assessment for their control This report provides the review of risk assessment of existing tools for *V. parahaemolyticus* and *V. vulnificus* in oysters and different bivalve molluscan species the available information on testing methodology and recommend microbiological methods to monitor the levels of pathogenic *Vibrio* spp in seafood and or water Such tools are envisioned to support countries in their efforts to use risk based approaches in the selection of control measures appropriate for their seafood species primary production and post harvest practices This volume and others in this Microbiological Risk Assessment Series contain information that is useful to both risk assessors and risk managers the Codex Alimentarius Commission governments and regulatory authorities food producers and processors and other institutions and individuals with an interest in *Vibrio* spp and its control



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In a fast-paced world fueled by information and interconnectivity, the spellbinding force of linguistics has acquired newfound prominence. Its capacity to evoke emotions, stimulate contemplation, and stimulate metamorphosis is really astonishing. Within the pages of "**Risk Abebment Of In Readytoeat Foods Interpretative Summary**," an enthralling opus penned by a very acclaimed wordsmith, readers embark on an immersive expedition to unravel the intricate significance of language and its indelible imprint on our lives. Throughout this assessment, we shall delve into the book's central motifs, appraise its distinctive narrative style, and gauge its overarching influence on the minds of its readers.

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