

Listeria Control

Elevating Best Practices in the Frozen Food Supply Chain



February 21, 2026

AFFI-CON 2026

San Diego, CA



Agenda

- Welcome and Introductions (5 min)
- Antitrust Statement
- *Listeria* Environmental Monitoring – Industry Practices (55 min)
 - A Group Exercise Using Slido
- *Listeria* Prevention and Control – Supply Chain Expectations (60 min)
 - A Panel of Food Safety Experts



Antitrust Statement

AFFI's Antitrust Compliance Policy

- AFFI is committed to providing a forum for productive, lawful and pro-competitive engagement. As AFFI-CON brings together a variety of industry players (including competitors), all participants share responsibility for complying with antitrust laws and AFFI policy
- They antitrust laws prohibit combinations or conspiracies in restraint of trade. To comply with the antitrust laws, AFFI's antitrust policy prohibits the discussion of competitively sensitive information among competitors. Competitively sensitive information includes, but is not limited to, prices, costs, customers, suppliers, production, output, capacity, strategic plans, salaries and wages, benefits, and hiring.
- *If a discussion raises antitrust concern, discontinue the discussion immediately and notify AFFI staff.*



Genus : *Listeria*

- *Listeria* contains 17 different bacterial species
- Only 1 of which is a pathogen
- *Listeria* spp. used as an indicator for environmental monitoring

Pathogenic strains: *Listeria monocytogenes*

- Foodborne listeriosis
- Diarrhea, fever, vomiting, muscle aches and headaches, general malaise and weakness
- Estimated 1600 illnesses and 260 deaths/yr. in the United States
- >15% mortality rate
- **At-risk groups:**
immuno-compromised individuals;
neonates, infants, elderly adults;
pregnant women



Listeria monocytogenes

- **Grows at refrigeration temperatures** – deli/processed meats, soft cheeses, unpasteurized milk, seafood, fruits and vegetables, ice cream, frozen foods
- **Ubiquitous in occurrence**
 - Soil, vegetation, water, food facilities
 - Food processing environments, raw ingredients, human and equipment traffic, water
 - Cool, moist and humid condition
 - Survives freezing and frozen storage
- **Food processing facilities** – entry, harborage, transfer, contamination



Listeria Entry, Harborage, and Transfer

At-Risk Sites

- Floors and drains
- Cracks in the walls and equipment
- Wet and rusting hollow framework
- Walls and crevices of freezers
- Ceilings, overhead structures, cat-walks
- Fibrous/porous conveyor belts/hollow rollers
- Damp insulation, rubber seals
- Cracked hoses, seals
- Cleaning tools – mops, buckets, sponges

Entry

- **Raw materials**
- **Personnel**
- **Vehicles/Tools**

Harborage

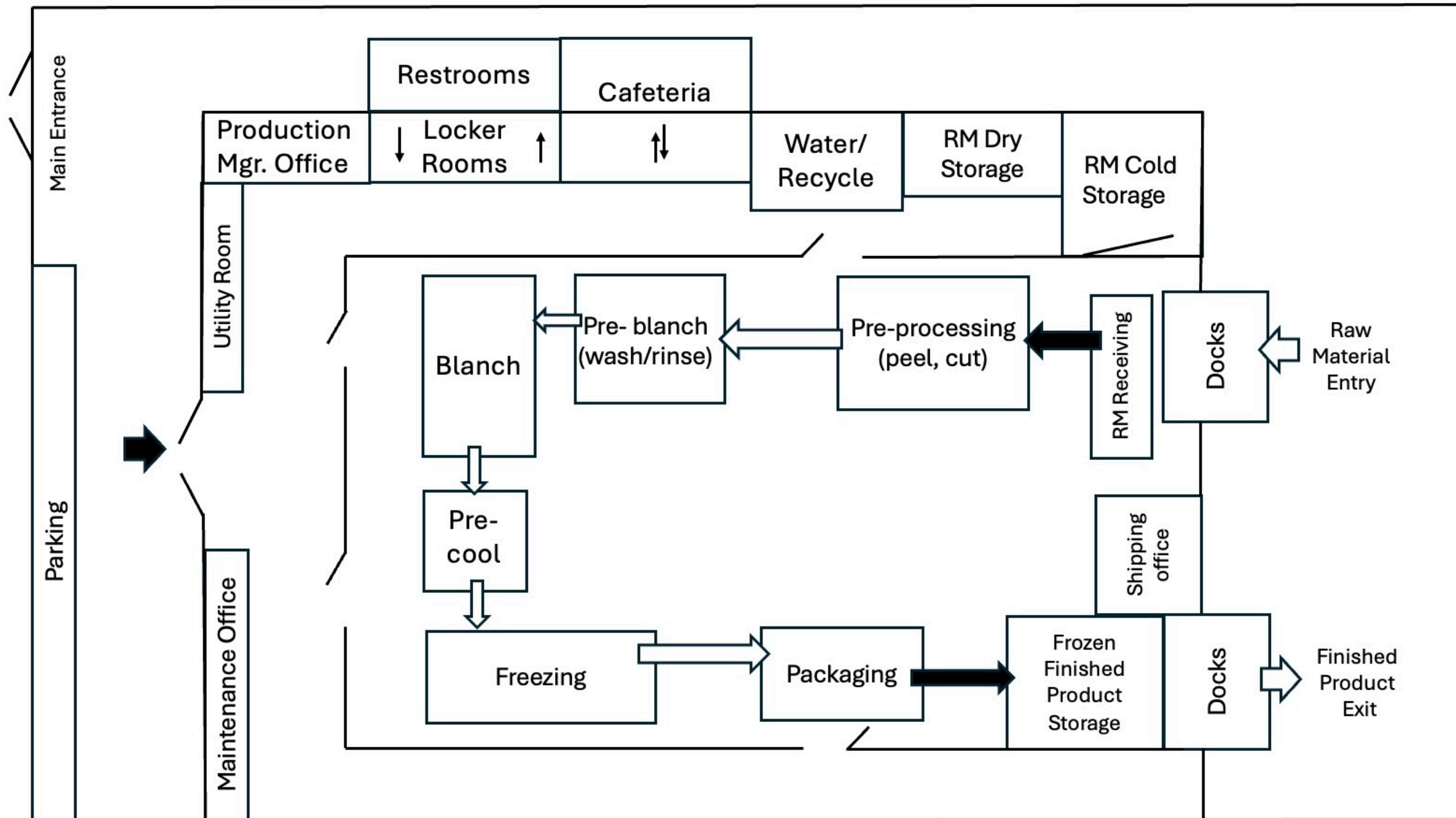
- **Moisture**
- **Organic material**
- **Surface**

Transfer

- **Harborage**
- **Traffic**

Contamination

- **Harborage**
- **Exposed product**





Traffic in Facilities

