

LISTERIA MONOCYTOGENES



Examples of **Non-pathogenic** species of *Listeria*:

<i>L. grayi</i>	<i>L. ivanovii</i>
<i>L. welchimeri</i>	<i>L. seeligeri</i>
<i>L. innocua</i>	<i>L. murrayi</i>



MAIN SOURCES

SOIL - WATER - PUDDLES - UNTREATED WATER SOURCES.

Buckets, squeegees, brushes which have been used for general purpose or non-milk contact

AVOID Cross-contamination from floor items to milk contact items

Cool, wet, blustery days increase the incidence markedly

ILLNESS & HIGH RISK CONSUMERS

Consumers

Pregnant women . Increased risk by taking ant-acid remedies
 Young children with added risk from Caesarian delivery, antibiotic treatment
 not breast fed, premature
 Over 60s. Receiving treatment from steroids, chemotherapy, radiation
 Post -transplant

Possible symptoms:

Flu-like symptoms	meningitis	deformities in babies
Septicaemia	miscarriage	meningitis in new borns
30% mortality		

FACTS ABOUT THE ORGANISM

1. It is a psychrophile and grows at **REFRIGERATION** temperatures
 Growth Range: **-0.4** (Optimum 30-37) Max 45°C (*Garbutt*)
2. Very few organisms can cause illness - possibly less than (<) 20
3. The organism causes illness, not toxin.
4. Can develop resistance to 'weak' disinfectants eg cationic surfactants

EC/2073/2005: Micro Standards for Food Regulations

For foods which can support the growth of *Listeria monocytogenes*-

At the end of manufacture
During shelf-life

Absent in 25gms
<100 cfu/ ml or gm

Established PREVENTATIVE MEASURES in the FOOD INDUSTRY

1. Dedicated colour coded utensils & equipment, separating floor & milk contact
2. Dedicated footwear (This may be impossible in a vending machine area because of public access)
3. Keeping floors as dry as possible