**MyHACCP Hazard Factsheet**

**CATEGORY:** Microbiological

**NAME:** *Listeria* species

1. **General Information**

The most common form of Listeria is *Listeria monocytogenes.*

1. **Common sources**

You must consider *Listeria* species to be a hazard associated with the following foods:

* Raw milk and ripened soft cheese.
* Smoked fish
* Cooked meats, ready mealsandPate
* Ready to eat salads, sandwiches

1. **Properties and common controls**

*Listeria monocytogenes* is a psychotropic facultative anaerobe which means that it can grow slowly at refrigerated temperatures and in the absence of oxygen such as in vacuum packed products. It is easily killed by heat treatment. The following time/temperature combinations will be adequate controls in most cases:

75°C instant (measured at the centre or coolest part of the food).

72°C for 15 seconds

70°C for 2 minutes

63°C for 30 minutes

*G*rowth will be inhibited at pH 4.39 and by water activity (aw) 0.92. *Listeria monocytogenes* can grow slowly at refrigerated temperatures but reducing refrigerated (≤ 8°C) shelf life to 5 days will be an effective control for ready to eat foods. The bacteria are readily spread by cross contamination from raw to ready to eat food and so effectively implemented pre-requisite programmes are essential in the control of this hazard.

1. **References**

*Listeria* epidemiology

[**https://www.gov.uk/government/collections/listeria-guidance-data-and-analysis**](https://www.gov.uk/government/collections/listeria-guidance-data-and-analysis)

Listeria control in smoked fish (interactive tool)

<http://safesmokedfish.foodstandards.gov.scot/>

*Codex alimentarius* <http://www.fao.org/fao-who-codexalimentarius/sh-proxy/en/?lnk=1&url=https%253A%252F%252Fworkspace.fao.org%252Fsites%252Fcodex%252FStandards%252FCAC%2BGL%2B61-2007%252FCXG_061e.pdf>

Food Safety Authority of Ireland <https://www.fsai.ie/workarea/downloadasset.aspx?id=1234>