

***Listeria monocytogenes* Regulations Workshop**

1. Establishments are required to comply with 9 CFR 430.4 (*Listeria Rule*) if they produce:
 - a. Ready-to-eat products processed and sold in impermeable packaging.
 - b. Not ready-to-eat products with secondary inhibitors.
 - c. Ready-to eat products.
 - d. Ready-to-eat products exposed to the environment after the lethality step.
2. Match the following Lm control alternatives with the correct definitions below:
 - a) Alternative 1
 - b) Alternative 2, Choice 1
 - c) Alternative 2, Choice 2
 - d) Alternative 3

_____ Use of only a post-lethality treatment (which may be the antimicrobial agent or process) that reduces or eliminates microorganisms on the product

_____ Use of a post-lethality treatment (which may also be the antimicrobial agent or process) that reduces or eliminates microorganisms on the product AND an antimicrobial agent or process that suppresses or limits the growth of *L. monocytogenes*

_____ Sanitation measures only, in the HACCP plan, SSOP, or prerequisite program, including testing of food contact surfaces to verify the effectiveness of the sanitation procedures

_____ Use of an antimicrobial agent or process that suppresses or limits the growth of *L. monocytogenes*, along with a sanitation program addressing the testing of food contact surfaces to verify the effectiveness of the sanitation procedures

3. An establishment must implement hold-and-test procedures when a positive result for an indicator organism is found on a food-contact surface during follow-up testing (second consecutive food contact surface positive) if the establishment is producing what type of products using which *Listeria* control alternative(s)?
- ☐ a. RTE products exposed to the environment after the initial lethality treatment using Alternative 1, 2, or 3.
 - ☐ b. Non-deli and hot dog type RTE products exposed to the environment after the initial lethality treatment using Alternative 3.
 - ☐ c. Deli and hot dog type RTE products exposed to the environment after the initial lethality treatment using Alternative 3.
 - ☐ d. Deli and hot dog type RTE products exposed to the environment after the initial lethality treatment using Alternative 2, Choice 2
4. An establishment must identify the conditions under which it will implement hold-and-test procedures after a positive result for an indicator organism is found on a food-contact surface if the establishment is producing what type of products using which *Listeria* control alternative(s)?
- ☐ a. Non-deli, deli, or hot dog type RTE products exposed to the environment after the initial lethality treatment using either Alternative 2 (Choice 2) or Alternative 3.
 - ☐ b. Deli and hot dog type RTE products exposed to the environment after the initial lethality treatment using either Alternatives 1, 2, or 3.
 - ☐ c. Deli and hot dog type RTE products exposed to the environment after the initial lethality treatment using Alternative 1 or Alternative 2, Choice 1.
 - ☐ d. Non-deli and hot dog type RTE products exposed to the environment after the initial lethality treatment using Alternative 2, Choice 1.