

# *Listeria Equation*

Controlled  
Traffic  
Patterns + GMP's + Sanitary  
Design  
Equip &  
Building + Clean Dry  
Uncracked + Effective  
Floors Sanitation  
Procedures

= **Listeria Control**

# Seek & Destroy Maturity Model

## *Evolution of Listeria Control in Processed Meats*

Stage 1 Doubt	Stage 2 Awareness <i>(Know of)</i>	Stage 3 Enlightenment <i>(React to)</i>	Stage 4 Preventive	Stage 5 Predictive
<p><i>No testing or only testing as required to meet regulatory requirements</i></p>	<p><i>Initially sampled finished product, then some contact surfaces and environmental sites</i></p> <p><i>Environmental sampling and corrective action resulted in giving the drains to Listeria.</i></p>	<p><i>Growth niches recognized in both equipment and facilities</i></p>	<p><i>Interventions developed and applied to manage growth niches. Sanitary design applied to eliminate.</i></p>	<p><i>Comprehensive indicator site process controlling facility and equipment growth niches combined with hurdles and barriers to control transfer pathways.</i></p> <p><i>Indicator sites used to measure risk and signal when to apply intervention or strengthen hurdle</i></p>

