Food safety

Environmental Monitoring Plan (Listeria)

One day to build or review the Listeria environmental monitoring plan of a site that makes ready-to-eat foods. Zoning, choice of points and frequencies, sampling techniques, reading results, trend monitoring, actions after a positive result: each step is applied to your plant layout, through to a revised sampling plan.

Duration : 1 day

Objectives

1. Explain why Listeria monocytogenes persists in plants and which products are most exposed
2. Build a hygiene zoning and a sampling plan by zone, point and frequency
3. Apply good techniques for surface sampling and sample transport
4. Interpret results and their trends, and trigger the right actions after a positive result
5. Link the plan to regulatory microbiological criteria and to GFSI standard expectations

Programme

Day 1 — morning

• Listeria: ecology, harbourage sites, routes of contamination of ready-to-eat products

• European Union microbiological criteria for Listeria monocytogenes and buyer expectations

• Site zoning: product contact surfaces, nearby zones, remote zones, non-production zones

• Choice of points, number of samples and frequencies; testing for Listeria spp. or Listeria monocytogenes

Day 1 — afternoon (workshop)

• Sampling techniques: sponges, swabs, timing of sampling, transport to the laboratory

• Reading results, mapping and trend monitoring

• Positive result: intensified cleaning, source-seeking samples, decision on products

• Workshop: sampling plan on your site’s layout

Teaching methods

• Presentations based on cases of persistent contamination in industry

• Work on your site’s layout and cleaning plan

• Demonstration of sampling technique with your laboratory’s equipment

• Trend analysis exercise on a series of results

• Final test and check of a sampling technique

Assessment and documents

Knowledge test at the end of the day and a practical check of a sampling technique, reaction survey at D+1. Numbered certificate verifiable online; training report and draft sampling plan handed to the company.

Bilingual materials for every participant; each classroom course comes with its digital twin on OmniLearn.

Good to know

The course “Applied Food Microbiology” gives the basics useful for interpreting results. For cleaning validation, see “Cleaning and Disinfection: Plan, Validation, Verification”.

Practical information

Duration	1 day
Audience	Quality, laboratory, hygiene, production
Prerequisites	Basics of food microbiology or HACCP training
Group size	Groups of 6 to 12 participants, in-company
Format	In-company, face to face on your site
Language	French, Darija or English; bilingual materials
Funding	OFPPT special training contracts (TFP), GIAC, Maroc PME: we prepare the applications with you, at no extra cost.
Programme customisation	Programme adapted to your procedures, your equipment and your audience

Frequently asked questions

Is our site concerned?

First and foremost, any site that makes ready-to-eat products in which Listeria can grow: smoked or marinated seafood, dairy, prepared meals, salads. Other sites also benefit by showing control of their environment.

Should we test for Listeria monocytogenes or Listeria spp.?

Both approaches exist. Testing the Listeria genus in the environment gives a more sensitive indicator of favourable conditions; testing for the pathogenic species is expected in some cases. The course explains how to choose and how to react to each result.

Does a positive result lead to a recall?

Not automatically. A positive on a surface remote from the product calls for action on the environment; a positive on a product contact surface requires an assessment of the batches concerned. The day details this decision logic.

Will we leave with a usable plan?

The workshop produces a first draft plan for your site. Its implementation and verification can then be supported through food safety programme assistance.