DAIRYSAFE
Leaders in dairy food safety

PATHOGEN MANAGEMENT FLOWCHART

Advice of presumptive pathogen from sample submitted – SEE OVER PAGE FOR CRITICAL ACTION

Pathogen confirmed in product

Product process hygiene criteria exceeded

***L. monocytogenes* confirmed in environment**

IMMEDIATELY CONTACT DAIRYSAFE

Identify if product has been distributed

NO

YES

Initiate recall plan
- Contact SA Health
- Contact FSANZ

Trade level or consumer level recall

Follow Dairysafe 'recall ready reckoner' if needed

Refer to 'Compendium for Microbiological Criteria for Food' and the National Guidelines – Pathogen Management', for further details on managing pathogens in food

If elevated coliform or Enterobacteriaceae undertake *E.coli* testing

If elevated *E.coli* levels undertake pathogenicity testing

Review list of potential causes – see p.34 & 37 of the 'Compendium'

Consider if any recently installed equipment, new staff or other changes

Refer Table 2, 'Compendium for Microbiological Criteria for Food' for process hygiene criteria and potential actions

Upon receipt of test result, immediately undertake deep clean of affected areas

ZONE 1

ZONE 2

Refer to 'Compendium' and follow actions outlined on p.41

Refer to *'Kornacki Microbiology Solutions, Inc. Listeria Detection RTE Plants'* (2006), for potential sources of contamination

Immediately quarantine and dispose of affected product

Reclean, resanitise & retrain

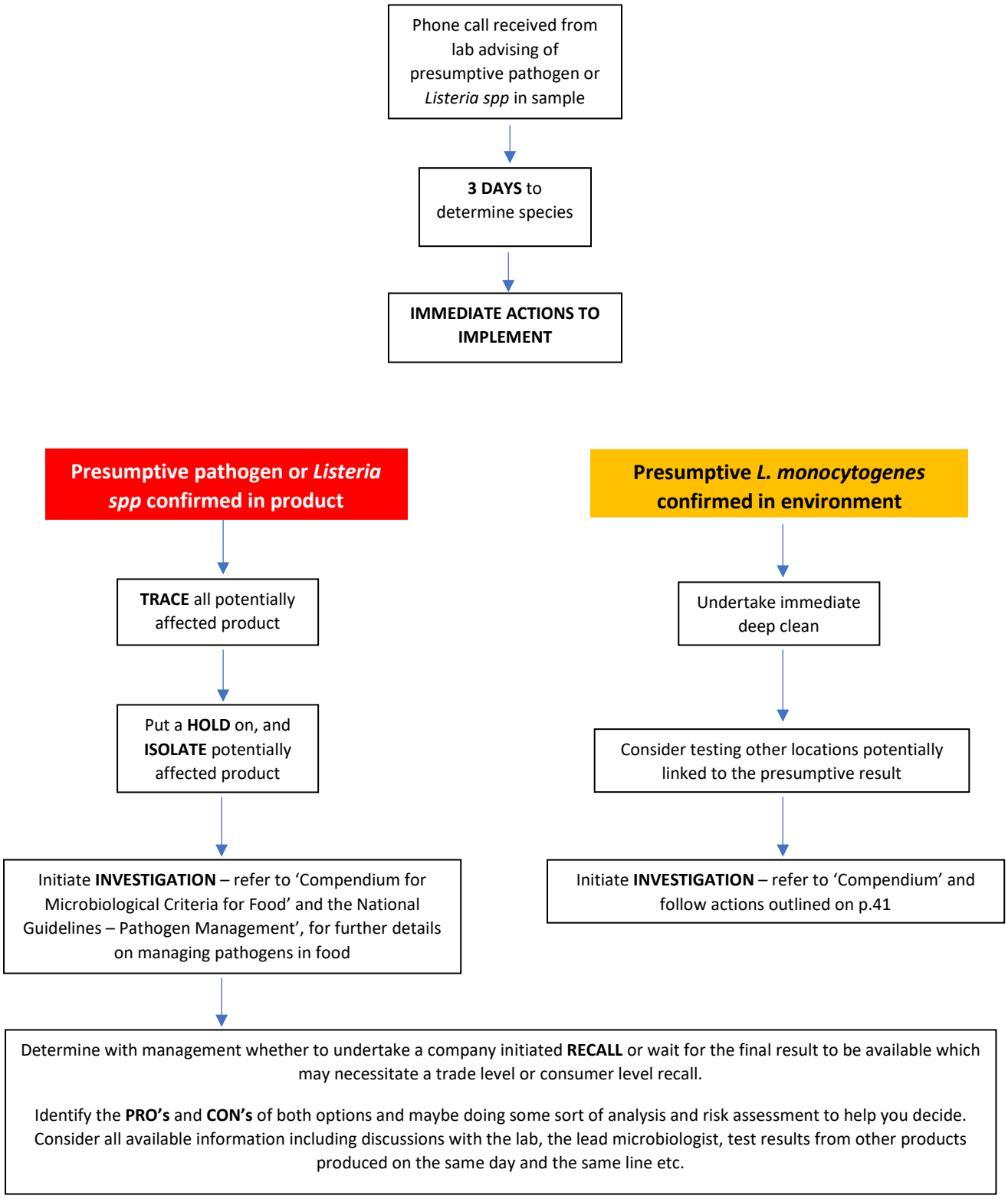
Undertake root cause analysis – '5 whys'

Implement corrective & preventive action

Establish clearance program – Appendix 5, 'National Guidelines – Pathogen Management'

Return to work program set by Dairysafe

Demonstrate repeatability, ie nothing in product

DEMONSTRATE THOROUGH & EFFECTIVE INVESTIGATION HAS BEEN COMPLETED

CRITICAL ACTION – ADVICE OF PRESUMPTIVE PATHOGEN OR *LISTERIA SPP* IN SAMPLE SUBMITTED