

CONTROL MEASURES

Control Measures for Salmonella in food processing include:

Prevent Salmonella Entering the Processing Facility

- Review your suppliers, ensure they have adequate Salmonella controls.
- Test your incoming raw materials for the presence of Salmonella.
- Only clean and disinfected equipment, tools and utensils are brought into the processing area.
- Implement proper pest control measures.
- All employees must be free of Salmonella infections and need training so they understand the potential sources of contamination and how to use hygienic practices and procedures to prevent the spread of Salmonella in the factory.

Cleaning and Disinfection Procedures

- All cleaning, sanitising and disinfection procedures should be validated, to make sure they are effective, even in worst-case soiling scenarios.
- The effectiveness of your SOP cleaning, sanitising and disinfection procedures should be monitored and verified by visual inspection as well as by regular ATP or microbial swabbing
- Maintain a cleaning schedule for all cleaning procedures, with descriptions of what, where, when, by whom and how to clean
- Ensure those tasked with these procedures are themselves familiar with this document and indeed follow the practices as prescribed

Contamination Prevention Procedures

- Care should be taken to design the most appropriate cleaning methods to avoid spread of contamination.
- Divide production into zones for raw and processed food handling and use site colour-coding plans to separate areas for different levels of hygiene control, for example, zones for raw and processed foods.
- Use dedicated and colour-coded cleaning equipment and food handling tools. This allows for easy control that only the colour-coded equipment for each zone is used in that zone.

Equipment Design

- Choose well-designed equipment that is easy to clean, has smooth surfaces, that doesn't have lots of joins and angles where bio-matter and bacteria can accumulate.
- Pay attention that the cleaning tools themselves - make sure they are well maintained and cleaned, sanitised and disinfected after each use.
- Pay attention to the storage of these tools – correct storage allows for faster drying of tools and reduces the risk of cross contamination.

Monitor for Salmonella

- Institute regular sampling of your production environments for Salmonella.
- Such an environmental monitoring program will tell you of effectiveness of your overall hygienic practices.
- Be sure to include your cleaning equipment itself in your regular environmental monitoring.