



# LISTERIOSIS: Your Resource Checklist



There is a LOAD of information available to the entire food chain as a result of the latest NICD updates. This checklist will make sure that we are all on the same page and prepared.

**Note: Where you see this icon  just click on it to visit the relevant link.**



The NICD has developed a dedicated listeriosis website, which went live on 31 May. Send your feedback to [NombuL@health.gov.za](mailto:NombuL@health.gov.za)

[www.listeriosis.org.za/listeriosis/](http://www.listeriosis.org.za/listeriosis/) 

## FYI

The NICD have confirmed that ALL food processing facilities are being risk assessed But particular focus is being put on assessing meat processing facilities as a priority.



All meat facilities will be risk rated according to activities according to a standard checklist and SOP

[https://drive.google.com/file/d/1uKXGWQO6akpSXV6k-Zci-bTYNc\\_myIf0/view](https://drive.google.com/file/d/1uKXGWQO6akpSXV6k-Zci-bTYNc_myIf0/view) 

[http://www.nicd.ac.za/wp-content/uploads/2018/05/SOP\\_Risk\\_Profiling\\_for\\_Processing\\_Facilities\\_20180504.pdf](http://www.nicd.ac.za/wp-content/uploads/2018/05/SOP_Risk_Profiling_for_Processing_Facilities_20180504.pdf) 



Based on the risk rating, facilities will be inspected according to a standard checklist and SOP

[http://www.nicd.ac.za/wp-content/uploads/2018/05/Inspection\\_Tool\\_Final\\_08052018.xls](http://www.nicd.ac.za/wp-content/uploads/2018/05/Inspection_Tool_Final_08052018.xls) 

[http://www.nicd.ac.za/wp-content/uploads/2018/05/SOP\\_Inspection\\_Tool\\_Final\\_08052018.pdf](http://www.nicd.ac.za/wp-content/uploads/2018/05/SOP_Inspection_Tool_Final_08052018.pdf) 



The regulations for how sampling should be done at your facility

[http://www.nicd.ac.za/wp-content/uploads/2018/05/National\\_Health\\_Laboratory\\_Services.pdf](http://www.nicd.ac.za/wp-content/uploads/2018/05/National_Health_Laboratory_Services.pdf) 



There is a host of useful resources included but you should take particular note of the HACCP guidance that is provided.

If you need a refresher on food safety legislation in South Africa, the relevant Acts and regulations have also been provided to ensure the EHP's do have the latest requirements

[http://www.nicd.ac.za/wp-content/uploads/2018/05/General\\_Principles\\_of\\_Food\\_Hygiene\\_CAC-RCP\\_1-1969.pdf](http://www.nicd.ac.za/wp-content/uploads/2018/05/General_Principles_of_Food_Hygiene_CAC-RCP_1-1969.pdf) 

[http://www.nicd.ac.za/wp-content/uploads/2018/05/Guidelines\\_for\\_the\\_Validation\\_of\\_Food\\_Safety\\_Control\\_Measures\\_CAC-GL\\_69-2008.pdf](http://www.nicd.ac.za/wp-content/uploads/2018/05/Guidelines_for_the_Validation_of_Food_Safety_Control_Measures_CAC-GL_69-2008.pdf) 

<http://www.nicd.ac.za/index.php/rsa-food-safety-legislation/> 

Remember managing listeria effectively means implementing a robust environmental monitoring programme. There are tools to assist you here too.



[http://www.nicd.ac.za/wp-content/uploads/2018/05/Listeria\\_monocytogenes-Guidance\\_on\\_Environmental\\_Monitoring\\_and\\_Corrective\\_Actions\\_in\\_At-risk\\_Foods\\_GMA.pdf](http://www.nicd.ac.za/wp-content/uploads/2018/05/Listeria_monocytogenes-Guidance_on_Environmental_Monitoring_and_Corrective_Actions_in_At-risk_Foods_GMA.pdf) 

**Let's all play our part in keeping food safer in South Africa**

