A review of the incidence and transmission of Listeria monocytogenes in ready-to-eat products in retail and food service environments

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Listeria monocytogenes in three ready-to-eat (RTE) foods at retail: packaged (not frozen) smoked or gravad fish, packaged heat-treated meat products and soft or semi-soft cheese. The EU-level estimate. Persistence of L. monocytogenes in food processing environments is considered to be the major source of RTE food contamination. Highly variable as shown through a review of 23 available survey studies from 1991 to 2016. The Ready-to-eat (RTE) meat products produced in U.S. Department of Agriculture (USDA)-inspected processing plants must achieve appropriate lethality of the most resistant vegetative bacterial pathogens reasonably likely to occur. Typically, processes are designed to kill 6.5 to 7.0 log CFU/g Salmonella as a food safety objective according to federal regulations. This food safety objective also happens to kill other vegetative bacterial pathogens that can occur in raw meat and meat ingredients, such as Escherichia coli O157:H7 and Listeria monocytogenes. A review of the incidence and transmission of Listeria monocytogenes in ready-to-eat products in retail and food service environments. J Food Prot 70:2172-98. Request PDF on ResearchGate | Listeria monocytogenes in ready-to-eat foods in Italy: Prevalence of contamination at retail and characterisation of strains from meat products and cheese | In the framework of a European Union (EU) Coordinated Monitoring Programme, different types of ready-to-eat (RTE) products, including soft and semi-soft cheese (n = 398) and cooked meat products (n = 403), were collected at retail in Italy and tested for detection and... 2010). In addition, risk of transmission of the pathogen from rinds to pastes during cutting procedures should be given more consideration (Bernini et al. 2016; Iannetti et al. 2016). Prevalence and survival of Listeria monocytogenes in various types of cheese—A review. Article. Aug 2018.