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Guide from the EURL for *Listeria monocytogenes*

B. Carpentier, L. Barre, ANSES - Laboratory for Food Safety, Maisons-Alfort, France

Publication of a guide on sampling in processing areas and equipment used in the production of foodstuffs with a view to detecting the presence of *Listeria monocytogenes*.

As part of the activities of the EURL for *L. monocytogenes*, a guide entitled "Guidelines on sampling the food processing area and equipment for the detection of *L. monocytogenes*" has just been published. It is available online at <http://www.ansespro.fr/eurl-listeria/>

This guide is intended to address shortcomings in the international standard on surface sampling techniques (ISO 18593), by giving specific recommendations on detecting *L. monocytogenes* in order to increase the probability of detecting this pathogenic bacteria when it is persistent in a production unit. In particular, the guide explains when and on which surfaces these samples should be taken.

This guide provides guidelines for operators in the ready-to-eat food sector who, in accordance with Regulation (EC) 2073/2005 on microbiological criteria for foodstuffs, have an obligation to take such samples.