



TRAINING THAT DEVELOPS  
REAL CAPABILITY



Control of Listeria Monocytogenes in  
Ready-To Eat-Food (RTE), Guidance  
for Industry – FDA / EU Regulation  
2024 / 2895

FS050

# Control of Listeria Monocytogenes in Ready-To Eat-Food (RTE), Guidance for Industry – FDA / EU Regulation 2024 / 2895

The FDA guidance document on listeria control is intended for food manufacturers who are making RTE products and are subject to 21 CFR 117.

Listeria monocytogenes is an environmental pathogen that can contaminate foods and cause a mild non-invasive illness called listerial gastroenteritis or a severe invasive illness called listeriosis. Listeriosis is characterised by a relatively high mortality rate compared to illnesses caused by most other foodborne pathogens (20% compared to less than 1% for salmonella or E.Coli 0157). Persons who are at greatest risk of experiencing Listeriosis due to consumption of food contaminated by L. Monocytogenes are pregnant women and their foetuses, the elderly and persons with weakened immune systems. Foods that have caused outbreaks are typically contaminated from the environment during manufacturing, processing or packaging.

Although temperatures below freezing prevent the growth of L. mono it can multiply slowly at refrigeration temperatures (will grow at -0.4° C). As a result refrigeration is less effective as a control measure for L. mono than other food borne pathogens.

Listeriosis is largely associated with RTE foods. It is well established that the foods which pose the greatest risk of foodborne Listeriosis are those ready to eat foods that have intrinsic characteristics such as pH & Aw that support growth. To control L mono an FBO must first understand the bacteria itself and then how to control the environment that it can be found in. The FDA guidance document is very well designed to logically address the L. mono challenge.

Within Europe, the recent amendments to 2073/2005 – 2024/2895 (Commission Regulation (EU) 2024/2895 of 20 November 2024 amending Regulation (EC) No 2073/2005 as regards Listeria monocytogenes) comes into effect on July 1<sup>st</sup> 2026. This amendment introduces a change to the criterion for Listeria monocytogenes in RTE foods. The new EU rules will focus on RTE foods that support the growth of L.mono.

## Duration & Price

Duration: 2 days

Public Virtual Training: £635

Delivery mode: This programme is available In-Company

## Dates & Locations

Date	Venue	<a href="#">Book Date</a>
26 - 27 Mar 2026	Virtual	<a href="#">Book Date</a>

## In-Company Training

Please [contact us](#) for more information on our In-Company training options

# What's covered?

## Introduction and background

## Regulatory framework

- US - CFR 117
- EU – 2073/2005 – 2024/2895

## Risk Related Factors

1. The Nature of the Hazard
2. The Nature of the Food
3. The Nature of Consumer Use

## Characteristics of *L monocytogenes*

## Risk management framework

1. Tools
2. Process
3. Communication

## EMP Team

- Seven Step Process

## L Mono Controls

1. Control of personnel
2. Design and construction of premises
3. Design and construction of equipment
4. Sanitation
5. Control of Raw Materials
6. Process Controls based on RTE Formulation
  - Intrinsic characteristics - pH, Aw,
  - Extrinsic factors – kill temperature
  - Listericidal “Management Components”
- 1) Monitoring
- 2) Corrective action
- 3) Verification
7. Storage practices & Temperature / Time Control
8. Transportation

## Environmental monitoring programmes (EMP)

- Sampling and testing of RTE Foods
- Analysis of data
- Training – EMP Team – Seven Step Process

## Workshops

1. Contamination scenario
2. Plant design
3. Cleaning schedules
4. EMP sampling
5. EMP Team

## Who should participate?

- EMP Team Members
- Food Safety Team Leaders
- Laboratory Personnel
- HACCP Team Member
- Operations Leadership
- Engineering / Maintenance Personnel
- Supply Chain Personnel

## What will I learn?

Participants achieve the following learning outcomes from the programme;

- Understand the upcoming EU legislation change – 2024/2895
- Understand the seven step process when developing an EMP Team
- Understand how to design and execute an effective EMP for L. mono
- Be familiar with the FDA guidance document for listeria monocytogenes control
- Understand the intrinsic and extrinsic factors that affect L. mono growth
- Understand the regulation framework for L. mono in the EU and USA
- Understand the critical L. mono controls in the processing environment
- Understand how to validate and verify L. mono control procedures
- Understand the three elements of the management components for L. mono control

## How do we train and support you?

### In-House Courses

For In-House courses, the Tutor will contact the Course Organiser in advance to discuss the programme in more detail in order to tailor it specifically to the organisation.

### Course Manual

Delegates will receive a very comprehensive course manual.

## What Our Learners Say

We believe in excellence through transparency and continuous improvement. That's why we invite all our delegates to share their experiences on [CourseCheck.com](https://www.CourseCheck.com), an independent platform dedicated to genuine, unfiltered feedback. Learner insights help us not only to enhance our training programmes but also empower potential learners to make informed decisions. Click on the link below to read firsthand experiences and testimonials from past learners.



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