SQT TRAINING THAT DEVELOPS *REAL* CAPABILITY









Control of Listeria Monocytogenes in Ready-To-Eat-Food (RTE)

FS050

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Effective control of *Listeria monocytogenes* is one of the most significant food safety challenges facing Ready-To-Eat (RTE) operators today. Changes in legislation, evolving regulatory expectations, and increased scrutiny from competent authorities mean that food businesses must now demonstrate a far deeper understanding of Listeria risk than ever before. Responsibility now sits firmly with the RTE operator to understand how Listeria behaves, where risk arises, and how it should be managed in practice.

This programme has been developed to help organisations move beyond basic testing and compliance. It recognises that effective Listeria control cannot sit solely within the laboratory or the quality function. Instead, it requires shared understanding and ownership across the organisation, including operations, production, engineering, maintenance, and hygiene teams. The programme focuses on understanding Listeria in context, how it behaves in different foods and environments, and how risk should be actively managed across the entire operation.

Central to the programme is a structured, practical approach to environmental control via an Environmental Monitoring Programme (EMP) Team. Learners explore how an effective EMP Team brings responsibility for Listeria control into day-to-day operational decision-making, supports early identification of weaknesses, and verifies that existing controls are working as intended. The programme clearly shows how environmental monitoring integrates with an existing food safety management system, acting as an active verification tool that protects the consumer, the business and the brand.

Duration & Price

Duration: 1 day
Delivery mode: This programme is available In-Company

Dates & Locations

In-Company training programmes are customised for your organisations specific needs. Most In-Company training is now delivered virtually.

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What's covered?

The programme covers the key principles, practical tools, and organisational practices required to effectively control *Listeria monocytogenes* in a ready-to-eat food and raw food manufacturing environments. Content is grounded in real manufacturing scenarios and focuses on application rather than just theory.

Key topics include:

- Current legislative and regulatory requirements for *Listeria monocytogenes* in food production, including the responsibilities placed on the RTE operator.
  US CFR 117, EU-2073/2005-2004/2895
- Understanding *Listeria monocytogenes* as a hazard, including presence versus growth and why this distinction is critical
- The three key risk factors that determine Listeria risk: the nature of the hazard, the nature of the food, and the nature of consumer use
- How product characteristics, processing steps, packaging, and storage influence Listeria risk across the supply chain
- Environmental monitoring principles, including correct use of the FDA four-zone model and interpretation of results
- The role and structure of an Environmental Monitoring Programme (EMP) Team, including the seven-step process used to design, operate, and verify an effective EMP in practice
- Understanding *Listeria monocytogenes* controls, including hygiene practices, zoning, sanitation, and prerequisite programmes, and how these controls fit within the overall control strategy
- How EMP integrates with existing HACCP systems as an active verification tool
- Identifying weaknesses in controls through environmental data and using results to drive corrective action
- Practical workshops focused on developing and challenging EMP programmes based on real products and processes
- How to use FSAI Guidance Note 45 and 3 to develop and EMP programme & interpret micro results

Who should participate?

This programme is suitable for professionals working in or supporting ready-to-eat food manufacturing, including:

- Quality and food safety professionals
- Operations and production managers
- Engineering and maintenance managers
- Sanitation and hygiene leads
- Technical and compliance managers
- Supply chain and procurement managers
- Cross-functional leaders involved in food safety governance

The programme is particularly valuable for organisations seeking to strengthen cross-functional understanding and ownership of Listeria control.

What will I learn?

By completing this programme, the learner will be able to:

- Understand how legislative requirements for *Listeria monocytogenes* apply to ready-to-eat foods
- Distinguish between presence and growth of Listeria and why this distinction matters
- Apply a risk-based approach using the three key risk factors: the nature of the hazard, the nature of the food, and the nature of consumer use
- Understand the purpose and structure of an effective Environmental Monitoring Programme (EMP)
- Interpret environmental monitoring results correctly using the FDA four-zone model & FSAI Guidance Note
- Identify how weaknesses in controls are revealed through environmental monitoring
- Apply risk management principles including framework, process, and communication
- Communicate Listeria risk clearly and confidently within the organisation and with external stakeholders

How do we train and support you?

SQT Training delivers this programme through experienced Tutors with deep industry knowledge and practical experience. The Tutor adapts content to the learners in the room and encourages discussion of real workplace challenges.

Learners are supported throughout the programme to apply concepts directly to their own operations. Practical workshops focus on realistic scenarios, helping learners leave with greater confidence, clarity, and capability to manage Listeria risk effectively within their area of responsibility.

This programme is delivered as an intensive one-day course. Time is balanced between tutor-led input, discussion, and practical workshops to ensure concepts are understood and applied effectively. The duration is designed to allow sufficient depth without unnecessary complexity.

Tutors



Denis Kiely
View Profile

What Our Learners Say

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