**Conference for Food Protection**

**2014 Issue Form**

**Internal Number: 044**

**Issue: 2014 III-008**

**Title:**

Re-Create - Listeria Retail Guidelines Committee

**Recommended Solution: The Conference recommends...:**

Re-creation of the Listeria Retail Guidelines Committee with the same charges as the 2012-2014 committee. The committee will be charged to revise the "2006 Voluntary Guidelines of Sanitation Practices Standard Operating Procedures and Good Retail Practices to Minimize Contamination and Growth of Listeria monocytogenes Within Food Establishments" to include:

1. Sanitation guidance for slicers,

2. Information on cross contamination and harborage points for Lm,

3. More detailed information about how sampling for Lm can be conducted as part of a strategy for preventing Lm contamination at retail,

4. Updating outdated links to other documents, and

5. Other relevant information identified by the Committee.

The Conference also recommends that the committee report its recommendations back to the 2016 Biennial Meeting with Issues to address the above charges and include recommendations that a letter be sent to FDA requesting that Annex 2 (References, Part 3-Supporting Documents) be amended by adding a reference to the revised voluntary guidelines.

It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.