

## **Appendix 2. Examples of Scenarios That Could Lead to Contamination of RTE Foods With *L. monocytogenes***

The examples below of scenarios that could lead to contamination of RTE foods with *L. monocytogenes* are adapted from Ref. 43 and Ref. 47.

- A packaging line is moved or modified significantly.
- Used equipment is brought from storage or another plant and installed into the process flow.
- An equipment breakdown occurs.
- Construction or major modifications are made to an area where RTE foods are processed or exposed (e.g., replacing refrigeration units or floors, replacing or building walls, modifications to sewer lines).
- A new employee, unfamiliar with the operation and *L. monocytogenes* controls, has been hired to work in, or to clean equipment in, the area where RTE foods are processed or exposed.
- Personnel who handle RTE foods touch surfaces or equipment likely to be contaminated (e.g., floor, trash cans) and do not change gloves or follow other required procedures before handling the food.
- Periods of heavy production make it difficult to clean the floors of holding coolers as scheduled.
- A drain backs up.
- Product is caught or hung-up on equipment. (Stagnant product in a system can be a major site of microbial growth during production.)
- Raw or under-processed foods are placed in an area designated for cooked foods.
- Frequent product changes on a packaging line cause you to change packaging film, labels, forming pockets or molds, line speeds, etc.
- Personnel are used interchangeably for packaging raw and cooked foods.
- Increased production causes you to perform wet cleaning of lines that have been taken down from production in the same room as lines that are running product.
- Heat exchangers have become compromised (e.g., with pinholes).
- Equipment parts, tubs, screens, etc. are cleaned on the floor.
- Waste bins in the RTE area are not properly maintained, cleaned and sanitized.
- Personnel handling RTE foods come into contact with these items and then contaminate the foods and/or food contact surfaces.
- Re-circulating pumps and lines are not cleaned and sanitized.
- Indiscriminate use of high-pressure hoses in cleaning.
- Inappropriate use of footbaths in dry processing areas.