

Table 6: Corrective Actions when *Listeria* species is found in an environmental sample

	Food Contact Surfaces (Zone 1)	Non-Food Contact Surfaces (Zones 2 - 4)
Routine Sampling Positive #1	<ul style="list-style-type: none">● Intensified cleaning and sanitizing in the area where positive occurred● Retest positive site and perform intensified sampling and testing during next production run (at least 3 hours into production)● Conduct comprehensive investigation - root cause analysis	<ul style="list-style-type: none">● Clean and sanitize area where positive occurred● Retest positive site and perform intensified sampling and testing during next production cycle
Follow Up Sampling Positive #2	<ul style="list-style-type: none">● Intensified cleaning and sanitizing for 3 consecutive days (including disassembly of equipment)● Intensified sampling and testing for 3 consecutive days● Hold and test product for <i>L. monocytogenes</i> from the first of 3 consecutive days. Hold foods from second and third of 3 consecutive days● Reprocess, divert and destroy product lots on hold if positive for <i>L. monocytogenes</i>, and consider recall● Conduct comprehensive investigation - root cause analysis	<ul style="list-style-type: none">● Intensified cleaning and sanitizing (possibly including disassembly of equipment)● Intensified sampling and testing
Follow Up Sampling Positive #3	<ul style="list-style-type: none">● Stop production● Consult experts for comprehensive investigation● Escalate intensified cleaning and sanitizing (e.g., steam equipment), and intensified sampling and testing● Resume production with product Test-and-hold until 3 consecutive days of product and FCSs are negative	<ul style="list-style-type: none">● Conduct root cause analysis● Escalate mitigation efforts● Consider outside consultation