

# **An audit scheme for *Listeria* management**

## **Adjusted to specific requirements of frozen vegetable and fruit processing**

Controlling *Listeria* to levels that prevent food contamination requires extraordinary efforts. We provide support to identify the accurate actions to satisfying customer requirements.

Campden **Listeria audit scheme** helps businesses to meet their requirements by

- offering a practical, independent, third party assessment;
- regularly appraising the Listeria Management Plan;
- means for verification;
- providing specialist knowledge.

**The requirements of the Listeria audit scheme are based on**

- the HACCP principles (Gaze, 2009);
- the Listeria Management Plan (Holah, 2018).

**Application experience in other sectors:**

- Low risk: fresh meat;
- High care: dried meat;
- High risk: cheese and dairy, cooked meat.

**Adaptable to other sectors:**

- fresh meat, cured/dried/ fermented meat products, cooked meat products, ready meals, fresh cut produce, dairy

**In addition, after the audit you will receive:**

- A written summary of the visit's findings on completion of the audit;
- A full report of the audit;
- A certificate on satisfactory results of the non-conformances

**Campden BRI Hungary has**

- more than 20 years' experience in auditing for BRC, IFS, SQMS;
- more than 50 years' experience in frozen food production.

**Other services:**

- Listeria troubleshooting;
- Training on
  - Listeria prevention and management for
    - management
    - operators
    - maintenance staff
    - contractors

**Further information:**

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