



# FOODSERVICE NEWS: THE PURE GENIUS OF PURE® HARD SURFACE AT WORK

## REMEDICATION OF LISTERIA CONTAMINATION IN A WHEELING, ILLINOIS FOOD PROCESSING FACILITY

In July, 2014, a project was initiated to address a problem involving a microbiological pathogen in a food processing facility located in Wheeling, IL, which had been closed due to *Listeria* contamination. In May and June, 2014, the company operating in the facility was implicated in two product recalls due to contamination with *Listeria monocytogenes*.

A plan was developed in cooperation with the U.S. Food and Drug Administration to identify the source of contamination and eliminate the pathogen from food processing and packaging equipment as well as the plant environment. PURE® Hard Surface was used to disinfect the processing, packaging and administrative areas.

### RESULTS AND DISCUSSION

Initial testing found three positive results for *Listeria*: Two of the positives were on processing equipment and the third was in a floor drain.

After the completion of the decontamination project, no positives for *Listeria* were reported in 300 environmental samples taken from the facility including every piece of equipment, room and drain.

The results of the microbiological testing show that the PURE® Hard Surface disinfectant was effective at eliminating *Listeria* from equipment and from the plant environment. The U.S. FDA issued two letters to the owners of the facility releasing the equipment and facility for manufacturing of FDA regulated product based upon the successful eradication of the pathogen from the facility.

