

FACT SHEET

WHAT IS LISTERIA

Listeria monocytogenes is a pathogen that causes listeriosis, a severe gastrointestinal illness. Unlike most other foodborne pathogens, *Listeria* can grow at proper refrigeration temperatures. Listeriosis is a rare disease with a high mortality rate. People at highest risk include the elderly, pregnant women, young children and the immunosuppressed.

Learn more: ecolab.com/listeria

IN THE U.S.

43% of food poisoning DEATHS are attributed to LISTERIOSIS¹

SYMPTOMS TYPICALLY OCCUR AFTER 7 DAYS

- Fever
- Nausea & diarrhea
- Confusion
- Muscle aches
- Headache & stiff neck
- Loss of balance & convulsions

HOW LISTERIA ENTERS A RESTAURANT



FOOD CONTAMINATED



In produce growing environments



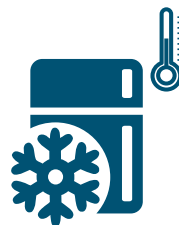
During processing





During handling & preparation

CONTRIBUTING FACTORS ASSOCIATED WITH LISTERIOSIS RISK²

- AMOUNT AND FREQUENCY of consumption of a *Listeria* sensitive food
- FREQUENCY AND EXTENT of contamination of a food with *Listeria*
- TEMPERATURE AND DURATION of refrigerated/chilled food storage
- WHETHER FOOD CAN SUPPORT GROWTH of *Listeria*



Sensitive Items²

- Raw or unpasteurized **dairy** products
- Raw **meat & poultry**
- **Deli salads**
- **Deli meats** 
- Fresh **soft cheese** (non hot packed)
- Cooked **meat, poultry & seafood** (including smoked)
- Cooked **eggs** 

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1. CDC(2006). Surveillance for Foodborne-Disease Outbreaks – United States, 1998–2002. MMWR 55(SS10); 1-34 <http://www.cdc.gov/MMWR/preview/mmwrhtml/ss5510a1.htm>
2. FDA/USDA-FSIS “Quantitative Assessment of Relative Risk to Public Health From Foodborne *Listeria monocytogenes* Among Selected Categories of Ready-to-Eat Foods”. <http://www.fda.gov/downloads/Food/FoodScienceResearch/UCM197330.pdf>

➔ Learn more: ecolab.com/listeria