

Deli Self-Assessment Tool

No single action or practice will control Lm contamination of retail foods. Instead there are many steps that retail deli operators and their suppliers can take to help reduce the risk of listeriosis. Retailers should use this tool to determine whether they have adopted the appropriate procedures to control Lm, or whether they should adopt new procedures. The preferred answer (based on the information in the guidance) is indicated with an asterisk. Having a “no” answer does not necessarily indicate lack of control. If retailers find that they are not meeting the recommendations in this guidance, they should consider changing practices to better control Lm in the deli area.

Product/ Product Handling: RTE Deli Area	YES	NO	N/A
1. Is any visibly adulterated product present in the area (e.g., filthy, putrid, decomposed, slimy, rancid, off-condition)?	<input type="checkbox"/>	<input type="checkbox"/> *	<input type="checkbox"/>
2. Are RTE meat or poultry products refrigerated promptly after use?	<input type="checkbox"/> *	<input type="checkbox"/>	<input type="checkbox"/>
3. Is RTE product prepared, held, or stored near or adjacent to raw product in the deli case and elsewhere in the deli area?	<input type="checkbox"/>	<input type="checkbox"/> *	<input type="checkbox"/>
4. Is the RTE product date-marked when opened?	<input type="checkbox"/> *	<input type="checkbox"/>	<input type="checkbox"/>
5. Is there any RTE product in the deli case that is outside of the date-marked period?	<input type="checkbox"/>	<input type="checkbox"/> *	<input type="checkbox"/>
6. Is the deli case maintained at or below 41°F (5°C)?	<input type="checkbox"/> *	<input type="checkbox"/>	<input type="checkbox"/>
7. Is opened RTE product covered, wrapped, or otherwise protected to prevent cross-contamination when not in use in the deli case and elsewhere?	<input type="checkbox"/> *	<input type="checkbox"/>	<input type="checkbox"/>
8. Is RTE product stored in the deli case properly identified and labeled?	<input type="checkbox"/> *	<input type="checkbox"/>	<input type="checkbox"/>
9. Do you use deli products formulated with antimicrobial agents?	<input type="checkbox"/> *	<input type="checkbox"/>	<input type="checkbox"/>
10. Are RTE product contact surfaces cleaned and sanitized prior to using the surface for another product (cross-contamination of products)?	<input type="checkbox"/> *	<input type="checkbox"/>	<input type="checkbox"/>
11. If you prepare deli salads, are there controls in place to ensure that grinders, dicers, or other equipment are maintained in sanitary condition?	<input type="checkbox"/> *	<input type="checkbox"/>	<input type="checkbox"/>
Cleaning/Sanitizing: RTE Deli Area	YES	NO	N/A
12. Are there insanitary conditions (e.g., flies, rodent droppings, mold, or dirty surfaces) present in areas where meat and poultry products are prepared, packed, or held?	<input type="checkbox"/>	<input type="checkbox"/> *	<input type="checkbox"/>
13. Do you use sanitizers at the proper concentration?	<input type="checkbox"/> *	<input type="checkbox"/>	<input type="checkbox"/>
14. Do you clean and sanitize the RTE equipment (including slicers) at least every 4 hours?	<input type="checkbox"/> *	<input type="checkbox"/>	<input type="checkbox"/>
15. Do you disassemble RTE equipment (including slicers) during cleaning and sanitizing?	<input type="checkbox"/> *	<input type="checkbox"/>	<input type="checkbox"/>
16. Do you soak or rinse cleaning cloths in sanitizer between uses?	<input type="checkbox"/> *	<input type="checkbox"/>	<input type="checkbox"/>
17. Are sanitizer types (e.g., quaternary ammonium, chlorine-based, or iodophores) rotated periodically?	<input type="checkbox"/> *	<input type="checkbox"/>	<input type="checkbox"/>
18. Do you clean the RTE area with a high pressure hose?	<input type="checkbox"/>	<input type="checkbox"/> *	<input type="checkbox"/>
19. Are there separate sinks for hand washing and other uses?	<input type="checkbox"/> *	<input type="checkbox"/>	<input type="checkbox"/>
20. Do you have material (e.g., pallets, milk cartons, cardboard boxes, or push carts) in the deli area that makes cleaning difficult?	<input type="checkbox"/>	<input type="checkbox"/> *	<input type="checkbox"/>

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Facility: RTE Deli Area	YES	NO	N/A
21. Are there facility conditions (e.g., condensation dripping on exposed product, construction dust on product, or broken equipment) that could cause the product to become adulterated?	<input type="checkbox"/>	<input type="checkbox"/> *	<input type="checkbox"/>
22. Is there condensation on overhead structures or over the RTE product?	<input type="checkbox"/>	<input type="checkbox"/> *	<input type="checkbox"/>
23. Is there standing water on surfaces, including the floor?	<input type="checkbox"/>	<input type="checkbox"/> *	<input type="checkbox"/>
24. Are product contact surfaces in good condition (e.g., non-porous surfaces, free from cracks, pits, and rough welds)?	<input type="checkbox"/> *	<input type="checkbox"/>	<input type="checkbox"/>
25. Are slicers and mixers in good condition (e.g., free of cracks, broken, missing or unattached parts; seals and gaskets not worn, degraded, or missing)?	<input type="checkbox"/> *	<input type="checkbox"/>	<input type="checkbox"/>
26. Are the walls, floors, and ceilings sanitary and in good repair?	<input type="checkbox"/> *	<input type="checkbox"/>	<input type="checkbox"/>
Employee Practices: RTE Deli Area	YES	NO	N/A
27. Are visibly ill employees working in food preparation areas?	<input type="checkbox"/>	<input type="checkbox"/> *	<input type="checkbox"/>
28. Do employees work without washing hands prior to handling exposed RTE product?	<input type="checkbox"/>	<input type="checkbox"/> *	<input type="checkbox"/>
29. If employees wear gloves, do they change them as necessary to avoid cross-contamination of RTE product?	<input type="checkbox"/> *	<input type="checkbox"/>	<input type="checkbox"/>
30. Do employees wear disposable gloves when handling exposed RTE product that will not be cooked?	<input type="checkbox"/> *	<input type="checkbox"/>	<input type="checkbox"/>
31. Do employees change outer clothing (e.g., frocks, aprons, or smocks) as often as necessary to avoid contamination of RTE product?	<input type="checkbox"/> *	<input type="checkbox"/>	<input type="checkbox"/>
32. Is employee foot traffic limited in areas where RTE product is handled?	<input type="checkbox"/> *	<input type="checkbox"/>	<input type="checkbox"/>

*Preferred answer