



**Food Safety and Inspection Service**  
U.S. DEPARTMENT OF AGRICULTURE

# RLm and IVT Scenarios

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# Scenarios

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In the following scenarios you may determine:

- What questions might you ask the establishment?
- Would collect a swab sample?
- Is the sample an FCS or environmental, NFCS sample?
- Is further action by yourself, IIP, or establishment warranted?



Use GAD process to make quick, supportable decisions;

- **G**ather
- **A**ssess
- **D**etermine

# Scenario 1 – Sausage Packaging

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- You are conducting RLM sampling at a small, smoked sausage establishment.
- You are observing an employee that is packaging smoked sausage.
- The sausage is hanging on rods on smokehouse trucks.
- The sausage is then placed in a tub, from which each ring is placed by an employee unto the vacuum forming machine.
- The employee is using their bare hands. While packaging the sausage, the employee is resting the sausages against their apron and on the corner of the packaging machine.
- The sausage is then placed on the forming film. After the forming film is loaded with product, the same employee pushes a button to advance the film and begin the vacuum sealing process.

# Scenario 1 – Sausage Packaging

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## Sites Identified

- Smokehouse Truck
- Sausage Rod
- Tubs
- Forming Film
- Employee Bare hands
- Employee Apron
- The corner of the packaging machine
- Forming machine button



## Scenario 2 – Sausage Packaging

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- Continued with the scenario above. First, you observe the establishment pushing the smokehouse truck through a doorway.
- The doorway is protected with a plastic set of air curtains. You observe the plastic curtains are dingy, they have some green tinge, and are black toward the ground.
- You observe the air curtain contact the sausages on the leading end of the smokehouse truck.



## Scenario 2 – Sausage Packaging

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- Based upon your observations, do you have any questions?
- What should you do?
  - Are there any actions that you should take?
- Would you sample anything?
  - If so, what?
  - FCS or NFCS?

## Scenario 3 – Sausage Packaging

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- Later in the day, you are observing sausage packaging and see an employee drop a ring of sausage on the floor drain cover beneath the table.
- The employee picks up the sausage, puts it in the tub, and begins packaging sausages from the tub.





# Scenario 3 – Sausage Packaging

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What should you do?

Should you sample anything? If so, what?





## Scenario 4 – RTE

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- While at an establishment, you are observing the PLE, RTE processing areas.
- The establishment has a conveyor system that moves the RTE product through a wall from one room to another.
- The opening in the wall has a small plastic air curtain or strips to minimize the flow of hot air from the cook room to the chilling area.
- You observe the product stack up and touch the strips of the air curtain.



## Scenario 4 – RTE

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- What questions should you ask?
- What should you do?
- Should you sample anything?



# Summary

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- Use the GAD process at all times.
- When determining the FCS of large or unusual equipment:
  - Observe, communicate with IPP, and establishment.
  - Make quick supportable decisions, take samples.
- Insanitary Conditions;
  - Think before you sample.
  - Stop the production of potentially adulterated product and/or insanitary conditions.
  - May request or recommend regulatory control action.



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# Questions??

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Generally, submit Listeria related questions to **askFSIS**.

