

OHIO-BASED SENIORS' FOOD PROGRAM SHUTS DOWN DUE TO LISTERIA

Poor sanitation or cross-contamination may have led to the closure



LISTERIA MONOCYTOGENES CAN BE DEADLY FOR THE ELDERLY

Listeria monocytogenes can't be seen or smelled in or on food. Illnesses have been associated with deli meats, undercooked hot dogs, smoked fish and soft cheeses made with raw milk

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WHAT YOU CAN DO

- CLEAN AND SANITIZE ALL EQUIPMENT BEFORE AND AFTER USE; SOME PATHOGENS CAN LIVE ON FOOD CONTACT SURFACES FOR MONTHS.
- DON'T STORE EQUIPMENT WITHOUT CLEANING AND SANITIZING FIRST.
- TAKE EQUIPMENT APART OR REMOVE SOME PIECES TO HELP CLEAN AND SANITIZE HARD-TO-GET-AT AREAS.
- DON'T ASSUME THAT EQUIPMENT OR UTENSILS HAVE BEEN CLEANED AND SANITIZED.



After the discovery of *Listeria monocytogenes* in a chicken and dumplings meal, the Wickliffe (Ohio) Nutrition Site has temporarily ceased to serve lunches.

The senior/community center lunch program, which includes Meals on Wheels, has been halted and is expected to remain closed until Feb. 22, 2010.

The bacteria were discovered during a routine test of the chicken and dumplings meal that was served Feb. 3, 2010, by Cleveland-based Tom Paige Catering Co.

The problem may stem from cross-contamination or poor sanitation following the handling of *Listeria*-contaminated deli meats in December. Tom Paige Catering Co. issued a public notice to consumers late last year specifying that that turkey ham deli meat that they had distributed may have come in contact with surfaces contaminated with *Listeria*.

In 2008, 43 individuals became ill and 22 died during an outbreak from *Listeria*-contaminated deli meats in Canada. The average age of victims was 77.

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