CASE STUDY:
REDUCTION OF LISTERIA MONOCYTOGENES POSITIVES ON FOOD CONTACT & NON-FOOD CONTACT SURFACES AT LARGE POULTRY FURTHER PROCESSING PLANT

Use of Boost™ 3200 & Boost™ 3201 on a weekly basis significantly reduces the number of Listeria positives.

CHALLENGE
Plant was experiencing numerous Listeria monocytogenes positives on non-food contact surfaces and sporadic positives on food contact surfaces. The number of incidences would increase during the summer months. When a positive count was observed, a more intense cleaning regimen was required, extending the time for sanitation.

SOLUTION
Plant began using Boost™ 3200 & Boost™ 3201, an EPA-registered two-part solution food contact surface disinfectant on a weekly basis in January 2012 and saw an immediate reduction in the number of Listeria positives. Starting May 2012 through October 2012, usage of the product was increased to twice per week to help control Listeria positives over the warmer summer months. Product was applied to equipment surfaces during pre-op and then rinsed before going into production.

RESULTS
Significant reduction in Listeria positives were observed versus the previous year. A reduction of 70-100% of Listeria positives was observed by implementing the use of Boost 3200 & Boost 3201 on a minimum use of once per week.

Positive Listeria monocytogenes Hits

Boost 3200/Boost 3201 program initiated January 2012

<table>
<thead>
<tr>
<th>Surface Area</th>
<th>2011 Hits</th>
<th>2012 Hits</th>
<th>Reduction</th>
</tr>
</thead>
<tbody>
<tr>
<td>Non Food Contact Surfaces</td>
<td>47</td>
<td>0</td>
<td>100%</td>
</tr>
<tr>
<td>Food Contact Surfaces</td>
<td>7</td>
<td>2</td>
<td>71.50%</td>
</tr>
</tbody>
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