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Salmonella prevention in dry production areas: A case study

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On average one out of two dry processing plants has issues with *Salmonella*. The underlying reason is that *Salmonella* is very good in surviving under dry conditions and in combination with the occasional presence of water (e.g. by wet cleaning) can sustain itself very well and even proliferate from time to time. Next to this most of the known *Salmonella* contaminations in these types of plants are also spot contamination, which makes detection problematic. Moreover, some of the plants involved simply do not know there is a low background presence of *Salmonella* from time to time in their plant. Major food producers have totally closed down plants in the past because they were incapable of adequately addressing the issues at hand. In the presentation, an overview of the mechanisms for entry, harboring and proliferation of *Salmonella* will be discussed. An overview of measures will be given to prevent entry and proliferation of *Salmonella* based on real-life examples from the international food industry. Addressing a *Salmonella* issue in a dry production area is a tedious job and requires a long-term approach in order to be successful. The building blocks of an integrated approach to tackling *Salmonella* issues will be discussed. Only by implementing a comprehensive, multi-faceted approach, *Salmonella* can be effectively eradicated from dry processing plants.

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