

Victorian Ready-to-Eat Meat Environmental Monitoring Record

For licensed Victorian ready-to-eat meat operations subject to the current Safe Food Victoria Listeria-management requirements. Record environmental sampling, results, corrective action and re-verification. Use additional sheets where required.

Business / site	Safe Food Victoria licence no.	Sampling month / period	Responsible person
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1. Environmental monitoring

Current Safe Food Victoria guidance requires environmental swabbing at least five times each month in RTE manufacturing areas, including sampling before and during processing. Record all additional samples on another sheet.

Date / time	Before / during processing	Zone 1 / 2	Sampling location	Sampling method / area	Lab / test reference	Result / organism	Action ref

2. Corrective action and re-verification

Positive / unsatisfactory result and affected area	Immediate containment / product hold / cleaning response
Investigation / corrective action / intensified cleaning	Re-sampling / re-verification result
Safe Food Victoria notification reference (if required)	Release / restart decision / approved by / date

Use only for applicable RTE-meat operations

The current Safe Food Victoria guideline and the site Listeria management plan control sampling locations, methods, laboratory arrangements, actions and release decisions. If Listeria monocytogenes is detected, follow the current notification, product-control and clearance requirements immediately.