



FREY'S FOOD BRANDS (PTY) LTD

04 March 2018

Listeria Outbreak

Keeping you informed: Listeriosis

Background

- Listeriosis is a serious disease.
- It is a treatable and preventable disease.
- It is caused by the bacterium, *Listeria monocytogenes*.
- These bacteria are widely distributed in nature and can be found in soil, water and vegetation.
- Animal products and fresh produce such as fruits and vegetables can be contaminated from these sources.

Department of Health media statement

- In a media statement by the Minister of Health on Sunday 4th March 2018, Dr Aaron Motsoaledi stated that the outbreak of Listeriosis is linked to processed meats.
- The National Consumer Commission had instituted product recall notices to **certain processed meat manufacturers** on products that are fully cooked and ready to eat like Viennas, Russians and polony ie that are not cooked prior to consumption.

Food safety at Frey's

- Frey's is not one of the affected plants.
- Frey's Food Brands is a **FSSC 22000** (*Food Safety System Certification*) accredited and also an Export approved facility. We subscribe to a high level of food safety practices.
- Frey's is subject to monthly DAFF (the Government Department of Agriculture, forestry and fisheries) site inspections, validating that legislative and hygiene requirements are maintained.
- We meet the required legislative and industry standard for food safety. The consumers of our products and their health and safety is a priority at Frey's.

Food service and food safety

- In conjunction with our food safety standards we urge food establishments to monitor and maintain food hygiene systems and proper food preparation protocols to ensure food and processed meat products are cooked to recommended core temperatures and for the recommended time.
- **The Listeria bacterium is killed during an effective cooking process.**
- We remind you to always maintain the cold chain and keep food at recommended temperatures throughout its shelf life.

Being proactive

- Since the initial reports related of the Listeria outbreak last year, Frey's has confirmed its internal controls and implemented additional measures to mitigate and manage the potential risks related to listeria.
- To this end Frey's has implemented regular and ongoing testing of process areas and products to ensure effective risk mitigation.
- We encourage consumers to effectively cook meat products prior to consumption.

Committed

We will continue to be proactive including doing daily testing on our products.