



SALMONELLA

APC Statement:

Food safety is the U.S. peanut industry's highest priority. The American Peanut Council has adopted the U.S. Food & Drug Administration's voluntary code of Good Manufacturing Practices (GMPs) that includes recommended operating procedures specifically for peanut processors. The recommended procedures include regular sampling, testing and verification that microbiological contamination is not present in peanut manufacturing plants. The Good Manufacturing Practices also recommend thorough sanitizing of hands, work surfaces, and utensils. In addition, commercial peanut processing must include a "kill step" – or a step to eliminate microbiological contamination. The roasting process satisfies this requirement.

Since the 2009 *Salmonella* outbreak associated with peanut products, the industry has continually worked to improve its food safety knowledge and practices based on the best available science. The industry has:

- Completed and published a baseline pathogen prevalence assessment in order to better understand risk (*Journal for Food Protection*)
- Conducted and published a kill-step study to better understand pathogen resilience. (*Peanut Science* journal)
- Collaborated with FDA to provide food safety education and training to industry members
- Designed a special HACCP accredited food safety course for peanut processors in partnership with the University of Georgia's Food Science Dept.
- Updated the industry's Good Manufacturing Practices (GMPs) to reflect our most current scientific knowledge

Recognizing that food safety is not an end point but an evolving process, the industry will continue to engage in efforts that help improve our understanding of and enhance our ability to combat *Salmonella* and other food borne pathogens.

Fact Sheet:*

Salmonella is a group of bacteria that can cause serious and sometimes fatal infections in young children, elderly people, and others with weakened immune systems. Healthy persons infected with *Salmonella* often experience fever, diarrhea, nausea, vomiting and abdominal pain.

Salmonellosis is the infection caused by *Salmonella*. To prevent salmonellosis, do not eat raw or undercooked eggs, poultry or meat. Avoid raw or unpasteurized dairy products, including milk, and thoroughly wash hands when handling food. Pasteurization and thorough cooking destroys *Salmonella* organisms.

Most types of *Salmonella* live in the intestinal tracts of animals and birds and are usually transferred to humans by contaminated meat, poultry, milk, eggs or other foods.

Approved on 6/20/14. For further information, please contact the American Peanut Council office in Alexandria, Va. at: Tel: 703-838-9500; email: info@peanutsusa.com.

*Source: Centers for Disease control and Prevention online, www.cdc.gov