Listeria monocytogenes, Salmonella, and E. coli in Bagged Loose Leaf Lettuce

Hello. Thank you for agreeing to meet with us today to work on the prevention of possible future foodborne illnesses. We will ask you a series of questions to determine how the FDA and industry can help prevent foodborne illnesses. The Food Safety Modernization Act is based on preventing problems before they happen, rather than solely responding to outbreaks of foodborne illness. However, in order to develop prevention-based systems, we need data and other information to help identify hazards that must be addressed and minimized before they happen. That is why we are meeting with you today to help us to identify patterns that may help predict and prevent future contamination by disease-causing bacteria.

FDA is meeting with several industry representatives to gather information to form the basis for predicting patterns of future contamination. The questions asked will be reviewed by FDA staff, followed up, and communicated to your industry when the information collection has been completed.

There are 11 hazard/commodity pairs that FDA intends to investigate, and the questions for each are listed below. Your moderator will ask you questions about the ones that are relevant to your area of expertise, and collect your answers during the session.

Thank you for agreeing to participate in this most worthwhile effort.

The 11 hazard/commodity pairs are:

1. *Listeria monocytogenes*, *Salmonella*, and *E. coli* in Bagged Loose Leaf Lettuce
2. *Listeria monocytogenes*, *Salmonella*, and *E. coli* in Processed Cantaloupe
3. *Listeria monocytogenes*, *Salmonella*, and *E. coli* in Processed Avocado
4. *Listeria monocytogenes*, and *E. coli* in Combination Sandwiches
5. *Listeria monocytogenes*, *Salmonella*, and *E. coli* in Potato Salad (with Dressing)
6. *Salmonella*, *E. coli* in Cilantro
7. *Salmonella*, *E. coli* in Parsley
8. *Salmonella*, *E. coli* in Basil
9. *Salmonella* in Raspberries
10. *Salmonella* in Blueberries
11. *Salmonella* in Blackberries

The first questionnaire deals with *Listeria monocytogenes*, *Salmonella*, and *E. coli* in Bagged Loose Leaf Lettuce.

Questionnaire 1 - Listeria monocytogenes, Salmonella, and E. coli in Bagged Loose Leaf Lettuce

Q1. What recommendations do you have, either for the FDA or for industry, to increase the efficiency of bagged loose leaf lettuce sample collection?

Q2. What challenges do you anticipate related to the sample collection of bagged loose leaf lettuce?

Q3. Are you aware of any sampling data or other research related to bagged loose leaf lettuce (from academia, industry or state sampling) that you can share?

Q4. What factors should the FDA take into account when reviewing the results of any bagged loose leaf lettuce sampling assignment (e.g., seasonality, variety, domestic/ import, state/country)?

Q5. Are there any food safety initiatives underway specific to bagged loose leaf lettuce (e.g., any marketing orders or agreements)?

Q6. Which other groups or organizations should we include in our stakeholder outreach related to bagged loose leaf lettuce sample collection?

To see the stakeholder lists developed for purposes of this outreach, please see Appendix B.

Listeria monocytogenes, Salmonella, and E. coli in Processed Cantaloupe

Hello. Thank you for agreeing to meet with us today to work on the prevention of possible future foodborne illnesses. We will ask you a series of questions to determine how the FDA and industry can help prevent foodborne illnesses. The Food Safety Modernization Act is based on preventing problems before they happen, rather than solely responding to outbreaks of foodborne illness. However, in order to develop prevention-based systems, we need data and other information to help identify hazards that must be addressed and minimized before they happen. That is why we are meeting with you today to help us to identify patterns that may help predict and prevent future contamination by disease-causing bacteria.

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There are 11 hazard/commodity pairs that FDA intends to investigate, and the questions for each are listed below. Your moderator will ask you questions about the ones that are relevant to your area of expertise, and collect your answers during the session.

Thank you for agreeing to participate in this most worthwhile effort.

The 11 hazard/commodity pairs are:

1. *Listeria monocytogenes*, *Salmonella*, and *E. coli* in Bagged Loose Leaf Lettuce
2. *Listeria monocytogenes*, *Salmonella*, and *E. coli* in Processed Cantaloupe
3. *Listeria monocytogenes*, *Salmonella*, and *E. coli* in Processed Avocado
4. *Listeria monocytogenes*, and *E. coli* in Combination Sandwiches
5. *Listeria monocytogenes*, *Salmonella*, and *E. coli* in Potato Salad (with Dressing)
6. *Salmonella*, *E. coli* in Cilantro
7. *Salmonella*, *E. coli* in Parsley
8. *Salmonella*, *E. coli* in Basil
9. *Salmonella* in Raspberries
10. *Salmonella* in Blueberries
11. *Salmonella* in Blackberries

The second questionnaire deals with *Listeria monocytogenes*, *Salmonella*, and *E. coli* in processed cantaloupe.

Questionnaire 2 - Listeria monocytogenes, Salmonella, and E. coli in Processed Cantaloupe

Q1. What recommendations do you have, either for the FDA or for industry, to increase the efficiency of processed cantaloupe?

Q2. What challenges do you anticipate related to the sample collection of processed cantaloupe?

Q3. Are you aware of any sampling data or other research related to processed cantaloupe (from academia, industry or state sampling) that you can share?

Q4. What factors should the FDA take into account when reviewing the results of any processed cantaloupe sampling assignment (e.g., seasonality, variety, domestic/ import, state/country)?

Q5. Are there any food safety initiatives underway specific to processed cantaloupe (e.g., any marketing orders or agreements)?

Q6. Which other groups or organizations should we include in our stakeholder outreach related to the processed cantaloupe sample collection?

To see the stakeholder lists developed for purposes of this outreach, please see Appendix B.

Listeria monocytogenes, Salmonella, and E. coli in Processed Avocado

Hello. Thank you for agreeing to meet with us today to work on the prevention of possible future foodborne illnesses. We will ask you a series of questions to determine how the FDA and industry can help prevent foodborne illnesses. The Food Safety Modernization Act is based on preventing problems before they happen, rather than solely responding to outbreaks of foodborne illness. However, in order to develop prevention-based systems, we need data and other information to help identify hazards that must be addressed and minimized before they happen. That is why we are meeting with you today to help us to identify patterns that may help predict and prevent future contamination by disease-causing bacteria.

FDA is meeting with several industry representatives to gather information to form the basis for predicting patterns of future contamination. The questions asked will be reviewed by FDA staff, followed up, and communicated to your industry when the information collection has been completed.

There are 11 hazard/commodity pairs that FDA intends to investigate, and the questions for each are listed below. Your moderator will ask you questions about the ones that are relevant to your area of expertise, and collect your answers during the session.

Thank you for agreeing to participate in this most worthwhile effort.

The 11 hazard/commodity pairs are:

1. *Listeria monocytogenes*, *Salmonella*, and *E. coli* in Bagged Loose Leaf Lettuce
2. *Listeria monocytogenes*, *Salmonella*, and *E. coli* in Processed Cantaloupe
3. *Listeria monocytogenes*, *Salmonella*, and *E. coli* in Processed Avocado
4. *Listeria monocytogenes*, and *E. coli* in Combination Sandwiches
5. *Listeria monocytogenes*, *Salmonella*, and *E. coli* in Potato Salad (with Dressing)
6. *Salmonella*, *E. coli* in Cilantro
7. *Salmonella*, *E. coli* in Parsley
8. *Salmonella*, *E. coli* in Basil
9. *Salmonella* in Raspberries
10. *Salmonella* in Blueberries
11. *Salmonella* in Blackberries

The third questionnaire deals with *Listeria monocytogenes*, *Salmonella*, and *E. coli* in processed avocado.

Questionnaire 3 – Listeria monocytogenes, Salmonella, and E. coli in Processed Avocado

Q1. What recommendations do you have, either for the FDA or for industry, to increase the efficiency of processed avocado collection?

Q2. What challenges do you anticipate related to the sample collection of processed avocado?

Q3. Are you aware of any sampling data or other research related to processed avocado (from academia, industry or state sampling) that you can share?

Q4. What factors should the FDA take into account when reviewing the results of any processed avocado sampling assignment (e.g., seasonality, variety, domestic/ import, state/country)?

Q5. Are there any food safety initiatives underway specific to processed avocado (e.g., any marketing orders or agreements)?

Q6. Which other groups or organizations should we include in our stakeholder outreach related processed avocado?

To see the stakeholder lists developed for purposes of this outreach, please see Appendix B.

Listeria monocytogenes, and E. coli in Combination Sandwiches

Hello. Thank you for agreeing to meet with us today to work on the prevention of possible future foodborne illnesses. We will ask you a series of questions to determine how the FDA and industry can help prevent foodborne illnesses. The Food Safety Modernization Act is based on preventing problems before they happen, rather than solely responding to outbreaks of foodborne illness. However, in order to develop prevention-based systems, we need data and other information to help identify hazards that must be addressed and minimized before they happen. That is why we are meeting with you today to help us to identify patterns that may help predict and prevent future contamination by disease-causing bacteria.

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There are 11 hazard/commodity pairs that FDA intends to investigate, and the questions for each are listed below. Your moderator will ask you questions about the ones that are relevant to your area of expertise, and collect your answers during the session.

Thank you for agreeing to participate in this most worthwhile effort.

The 11 hazard/commodity pairs are:

1. *Listeria monocytogenes*, *Salmonella*, and *E. coli* in Bagged Loose Leaf Lettuce
2. *Listeria monocytogenes*, *Salmonella*, and *E. coli* in Processed Cantaloupe
3. *Listeria monocytogenes*, *Salmonella*, and *E. coli* in Processed Avocado
4. *Listeria monocytogenes*, and *E. coli* in Combination Sandwiches
5. *Listeria monocytogenes*, *Salmonella*, and *E. coli* in Potato Salad (with Dressing)
6. *Salmonella*, *E. coli* in Cilantro
7. *Salmonella*, *E. coli* in Parsley
8. *Salmonella*, *E. coli* in Basil
9. *Salmonella* in Raspberries
10. *Salmonella* in Blueberries
11. *Salmonella* in Blackberries

The fourth questionnaire deals with *Listeria monocytogenes* and *E. coli* in combination sandwiches.

Questionnaire 4 -   Listeria Monocytogenes, and E. coli in Combination Sandwiches

Q1. What recommendations do you have, either for the FDA or for industry, to increase the efficiency of inspecting combination sandwiches?

Q2. What challenges do you anticipate related to the sample collection of combination sandwiches?

Q3. Are you aware of any sampling data or other research related to combination sandwiches (from academia, industry or state sampling) that you can share?

Q4. What factors should the FDA take into account when reviewing the results of any combination sandwiches sampling assignment (e.g., seasonality, variety, domestic/ import, state/country)?

Q5. Are there any food safety initiatives underway specific to combination sandwiches (e.g., any marketing orders or agreements)?

Q6. Which other groups or organizations should we include in our stakeholder outreach related to the combination sandwich sample collection?

To see the stakeholder lists developed for purposes of this outreach, please see Appendix B.

Listeria monocytogenes, Salmonella, and E. coli in Potato Salad (with Dressing)

Hello. Thank you for agreeing to meet with us today to work on the prevention of possible future foodborne illnesses. We will ask you a series of questions to determine how the FDA and industry can help prevent foodborne illnesses. The Food Safety Modernization Act is based on preventing problems before they happen, rather than solely responding to outbreaks of foodborne illness. However, in order to develop prevention-based systems, we need data and other information to help identify hazards that must be addressed and minimized before they happen. That is why we are meeting with you today to help us to identify patterns that may help predict and prevent future contamination by disease-causing bacteria.

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Thank you for agreeing to participate in this most worthwhile effort.

The 11 hazard/commodity pairs are:

1. *Listeria monocytogenes*, *Salmonella*, and *E. coli* in Bagged Loose Leaf Lettuce
2. *Listeria monocytogenes*, *Salmonella*, and *E. coli* in Processed Cantaloupe
3. *Listeria monocytogenes*, *Salmonella*, and *E. coli* in Processed Avocado
4. *Listeria monocytogenes*, and *E. coli* in Combination Sandwiches
5. *Listeria monocytogenes*, *Salmonella*, and *E. coli* in Potato Salad (with Dressing)
6. *Salmonella*, *E. coli* in Cilantro
7. *Salmonella*, *E. coli* in Parsley
8. *Salmonella*, *E. coli* in Basil
9. *Salmonella* in Raspberries
10. *Salmonella* in Blueberries
11. *Salmonella* in Blackberries

The fifth questionnaire deals with *Listeria monocytogenes*, *Salmonella*, and *E. coli* in Potato Salad (with Dressing)

Questionnaire 5 -   Listeria monocytogenes, Salmonella, and E. coli in Potato Salad (with Dressing)

Q1. What recommendations do you have, either for the FDA or for industry, to increase the efficiency of potato salad (with dressing) sample collection?

Q2. What challenges do you anticipate related to the sample collection of potato salad (with dressing)?

Q3. Are you aware of any sampling data or other research related to potato salad (with dressing) (from academia, industry or state sampling) that you can share?

Q4. What factors should the FDA take into account when reviewing the results of any potato salad (with dressing) sampling assignment (e.g., seasonality, variety, domestic/ import, state/country)?

Q5. Are there any food safety initiatives underway specific to potato salad (with dressing) (e.g., any marketing orders or agreements)?

Q6. Which other groups or organizations should we include in our stakeholder outreach related to potato salad (with dressing) sample collection?

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The 11 hazard/commodity pairs are:

1. *Listeria monocytogenes*, *Salmonella*, and *E. coli* in Bagged Loose Leaf Lettuce
2. *Listeria monocytogenes*, *Salmonella*, and *E. coli* in Processed Cantaloupe
3. *Listeria monocytogenes*, *Salmonella*, and *E. coli* in Processed Avocado
4. *Listeria monocytogenes*, and *E. coli* in Combination Sandwiches
5. *Listeria monocytogenes*, *Salmonella*, and *E. coli* in Potato Salad (with Dressing)
6. *Salmonella*, *E. coli* in Cilantro
7. *Salmonella*, *E. coli* in Parsley
8. *Salmonella*, *E. coli* in Basil
9. *Salmonella* in Raspberries
10. *Salmonella* in Blueberries
11. *Salmonella* in Blackberries

The sixth questionnaire deals with *Salmonella*, and *E. coli* in Cilantro

Questionnaire 6 -   Salmonella, and E. coli in Cilantro

Q1. What recommendations do you have, either for the FDA or for industry, to increase the efficiency of Cilantro sample collection?

Q2. What challenges do you anticipate related to the sample collection of Cilantro?

Q3. Are you aware of any sampling data or other research related to Cilantro (from academia, industry or state sampling) that you can share?

Q4. What factors should the FDA take into account when reviewing the results of any Cilantro sampling assignment (e.g., seasonality, variety, domestic/ import, state/country)?

Q5. Are there any food safety initiatives underway specific to Cilantro (e.g., any marketing orders or agreements)?

Q6. Which other groups or organizations should we include in our stakeholder outreach related to Cilantro sample collection?

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The 11 hazard/commodity pairs are:

1. *Listeria monocytogenes*, *Salmonella*, and *E. coli* in Bagged Loose Leaf Lettuce
2. *Listeria monocytogenes*, *Salmonella*, and *E. coli* in Processed Cantaloupe
3. *Listeria monocytogenes*, *Salmonella*, and *E. coli* in Processed Avocado
4. *Listeria monocytogenes*, and *E. coli* in Combination Sandwiches
5. *Listeria monocytogenes*, *Salmonella*, and *E. coli* in Potato Salad (with Dressing)
6. *Salmonella*, *E. coli* in Cilantro
7. *Salmonella*, *E. coli* in Parsley
8. *Salmonella*, *E. coli* in Basil
9. *Salmonella* in Raspberries
10. *Salmonella* in Blueberries
11. *Salmonella* in Blackberries

The seventh questionnaire deals with *Salmonella*, and *E. coli* in Parsley.

Questionnaire 7 -   Salmonella, and E. coli in Parsley

Q1. What recommendations do you have, either for the FDA or for industry, to increase the efficiency of Parsley sample collection?

Q2. What challenges do you anticipate related to the sample collection of Parsley?

Q3. Are you aware of any sampling data or other research related to Parsley (from academia, industry or state sampling) that you can share?

Q4. What factors should the FDA take into account when reviewing the results of any Parsley sampling assignment (e.g., seasonality, variety, domestic/ import, state/country)?

Q5. Are there any food safety initiatives underway specific to Parsley (e.g., any marketing orders or agreements)?

Q6. Which other groups or organizations should we include in our stakeholder outreach related to Parsley sample collection?

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Salmonella, and E. coli in Basil

Hello. Thank you for agreeing to meet with us today to work on the prevention of possible future foodborne illnesses. We will ask you a series of questions to determine how the FDA and industry can help prevent foodborne illnesses. The Food Safety Modernization Act is based on preventing problems before they happen, rather than solely responding to outbreaks of foodborne illness. However, in order to develop prevention-based systems, we need data and other information to help identify hazards that must be addressed and minimized before they happen. That is why we are meeting with you today to help us to identify patterns that may help predict and prevent future contamination by disease-causing bacteria.

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There are 11 hazard/commodity pairs that FDA intends to investigate, and the questions for each are listed below. Your moderator will ask you questions about the ones that are relevant to your area of expertise, and collect your answers during the session.

Thank you for agreeing to participate in this most worthwhile effort.

The 11 hazard/commodity pairs are:

1. *Listeria monocytogenes*, *Salmonella*, and *E. coli* in Bagged Loose Leaf Lettuce
2. *Listeria monocytogenes*, *Salmonella*, and *E. coli* in Processed Cantaloupe
3. *Listeria monocytogenes*, *Salmonella*, and *E. coli* in Processed Avocado
4. *Listeria monocytogenes*, and *E. coli* in Combination Sandwiches
5. *Listeria monocytogenes*, *Salmonella*, and *E. coli* in Potato Salad (with Dressing)
6. *Salmonella*, *E. coli* in Cilantro
7. *Salmonella*, *E. coli* in Parsley
8. *Salmonella*, *E. coli* in Basil
9. *Salmonella* in Raspberries
10. *Salmonella* in Blueberries
11. *Salmonella* in Blackberries

The eighth questionnaire deals with *Salmonella*, and *E. coli* in Basil.

Questionnaire 8 -   Salmonella, and E. coli in Basil

Q1. What recommendations do you have, either for the FDA or for industry, to increase the efficiency of Basil sample collection?

Q2. What challenges do you anticipate related to the sample collection of Basil?

Q3. Are you aware of any sampling data or other research related to Basil (from academia, industry or state sampling) that you can share?

Q4. What factors should the FDA take into account when reviewing the results of any Basil sampling assignment (e.g., seasonality, variety, domestic/ import, state/country)?

Q5. Are there any food safety initiatives underway specific to Basil (e.g., any marketing orders or agreements)?

Q6. Which other groups or organizations should we include in our stakeholder outreach related to Basil sample collection?

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There are 11 hazard/commodity pairs that FDA intends to investigate, and the questions for each are listed below. Your moderator will ask you questions about the ones that are relevant to your area of expertise, and collect your answers during the session.

Thank you for agreeing to participate in this most worthwhile effort.

The 11 hazard/commodity pairs are:

1. *Listeria monocytogenes, Salmonella,* and *E. coli* in Bagged Loose Leaf Lettuce
2. *Listeria monocytogenes, Salmonella,* and *E. coli* in Processed Cantaloupe
3. *Listeria monocytogenes, Salmonella,* and *E. coli* in Processed Avocado
4. *Listeria monocytogenes,* and *E. coli* in Combination Sandwiches
5. *Listeria monocytogenes, Salmonella,* and *E. coli* in Potato Salad (with Dressing)
6. *Salmonella, E. coli* in Cilantro
7. *Salmonella, E. coli* in Parsley
8. *Salmonella, E. coli* in Basil
9. *Salmonella* in Raspberries
10. *Salmonella* in Blueberries
11. *Salmonella* in Blackberries

The ninth questionnaire deals with *Salmonella* in Raspberries.

Questionnaire 9 -   Salmonella in Raspberries

Q1. What recommendations do you have, either for the FDA or for industry, to increase the efficiency of Raspberries sample collection?

Q2. What challenges do you anticipate related to the sample collection of Raspberries?

Q3. Are you aware of any sampling data or other research related to Raspberries (from academia, industry or state sampling) that you can share?

Q4. What factors should the FDA take into account when reviewing the results of any Raspberries sampling assignment (e.g., seasonality, variety, domestic/ import, state/country)?

Q5. Are there any food safety initiatives underway specific to Raspberries (e.g., any marketing orders or agreements)?

Q6. Which other groups or organizations should we include in our stakeholder outreach related to Raspberries sample collection?

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<div align="center">**Salmonella in Blueberries**</div>

Hello. Thank you for agreeing to meet with us today to work on the prevention of possible future foodborne illnesses. We will ask you a series of questions to determine how the FDA and industry can help prevent foodborne illnesses. The Food Safety Modernization Act is based on preventing problems before they happen, rather than solely responding to outbreaks of foodborne illness. However, in order to develop prevention-based systems, we need data and other information to help identify hazards that must be addressed and minimized before they happen. That is why we are meeting with you today to help us to identify patterns that may help predict and prevent future contamination by disease-causing bacteria.

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There are 11 hazard/commodity pairs that FDA intends to investigate, and the questions for each are listed below. Your moderator will ask you questions about the ones that are relevant to your area of expertise, and collect your answers during the session.

Thank you for agreeing to participate in this most worthwhile effort.

The 11 hazard/commodity pairs are:

1. *Listeria monocytogenes*, *Salmonella*, and *E. coli* in Bagged Loose Leaf Lettuce
2. *Listeria monocytogenes*, *Salmonella*, and *E. coli* in Processed Cantaloupe
3. *Listeria monocytogenes*, *Salmonella*, and *E. coli* in Processed Avocado
4. *Listeria monocytogenes*, and *E. coli* in Combination Sandwiches
5. *Listeria monocytogenes*, *Salmonella*, and *E. coli* in Potato Salad (with Dressing)
6. *Salmonella*, *E. coli* in Cilantro
7. *Salmonella*, *E. coli* in Parsley
8. *Salmonella*, *E. coli* in Basil
9. *Salmonella* in Raspberries
10. *Salmonella* in Blueberries
11. *Salmonella* in Blackberries

The tenth questionnaire deals with *Salmonella* in Blueberries.

Questionnaire 10 - Salmonella in Blueberries

Q1. What recommendations do you have, either for the FDA or for industry, to increase the efficiency of Blueberries sample collection?

Q2. What challenges do you anticipate related to the sample collection of Blueberries?

Q3. Are you aware of any sampling data or other research related to Blueberries (from academia, industry or state sampling) that you can share?

Q4. What factors should the FDA take into account when reviewing the results of any Blueberries sampling assignment (e.g., seasonality, variety, domestic/ import, state/country)?

Q5. Are there any food safety initiatives underway specific to Blueberries (e.g., any marketing orders or agreements)?

Q6. Which other groups or organizations should we include in our stakeholder outreach related to Blueberries sample collection?

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Salmonella in Blackberries

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There are 11 hazard/commodity pairs that FDA intends to investigate, and the questions for each are listed below. Your moderator will ask you questions about the ones that are relevant to your area of expertise, and collect your answers during the session.

Thank you for agreeing to participate in this most worthwhile effort.

The 11 hazard/commodity pairs are:

1. *Listeria monocytogenes*, *Salmonella*, and *E. coli* in Bagged Loose Leaf Lettuce
2. *Listeria monocytogenes*, *Salmonella*, and *E. coli* in Processed Cantaloupe
3. *Listeria monocytogenes*, *Salmonella*, and *E. coli* in Processed Avocado
4. *Listeria monocytogenes*, and *E. coli* in Combination Sandwiches
5. *Listeria monocytogenes*, *Salmonella*, and *E. coli* in Potato Salad (with Dressing)
6. *Salmonella*, *E. coli* in Cilantro
7. *Salmonella*, *E. coli* in Parsley
8. *Salmonella*, *E. coli* in Basil
9. *Salmonella* in Raspberries
10. *Salmonella* in Blueberries
11. *Salmonella* in Blackberries

The eleventh questionnaire deals with *Salmonella* in Blackberries.

Questionnaire 11 -   Salmonella in Blackberries

Q1. What recommendations do you have, either for the FDA or for industry, to increase the efficiency of Blackberries sample collection?

Q2. What challenges do you anticipate related to the sample collection of Blackberries?

Q3. Are you aware of any sampling data or other research related to Blackberries (from academia, industry or state sampling) that you can share?

Q4. What factors should the FDA take into account when reviewing the results of any Blackberries sampling assignment (e.g., seasonality, variety, domestic/ import, state/country)?

Q5. Are there any food safety initiatives underway specific to Blackberries (e.g., any marketing orders or agreements)?

Q6. Which other groups or organizations should we include in our stakeholder outreach related to Blackberries sample collection?