

# An audit scheme for *Listeria* management

Adjusted to specific requirements of frozen  
vegetable and fruit processing

Campden BRI Hungary offers  
evaluation of the efficient control  
measures for medium risk areas.

Campden *Listeria* audit scheme helps  
businesses to meet their requirements by

- Offering a practical, independent, third party assessment;
- Regularly appraising the *Listeria* Management Plan;
- Means for verification;
- Providing specialist knowledge.

Requirements based on

- HACCP principles (Campden BRI Guideline 42);
- *Listeria* Management Plan (Holchem, 2018).

Application experience in other sectors:

- Low risk: fresh meat;
- High care: dried meat;
- High risk: cheese and dairy, cooked meat.

Based on Campden BRI Hungary's  
experience

- more than 20 years in auditing for BRC, IFS, SQMS;
- more than 50 years in frozen food production.



In addition you will receive:

- A written summary of the visit's findings on completion of the audit;
- A full report of the audit;
- A certificate on satisfactory results of the non-conformances.