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Testo and Savor Provide Proactive Tips Amongst Listeria Outbreak

WEST CHESTER, PA (April 22, 2019)- The CDC has [recently posted an investigation notice of the outbreak of Listeria](#) that has been linked with sliced deli meats and cheeses.

Amidst the ongoing CDC investigation, Testo, Savour Food Safety International and Savor Safe Food would like to provide the industry with guidance on proactive measures that food companies can take.

Proactive measures for stores and team members:

- Sanitation procedures for slicers – should be conducted every 4 hours or when changing products on slicers when in use. Go to this link for helpful guidance on deli slicer cleaning:
<https://www.fda.gov/food/guidanceregulation/retailfoodprotection/industryandregulatoryassistanceandtrainingresources/ucm240666.htm>
- Temperatures of all refrigeration units are maintaining food below 40⁰F at all times
- Reinforcement of practicing proper food safety procedures every day
- Reinforcement of practicing proper personal hygiene (washing hands, clean uniforms and working healthy, not working while sick)

To learn more about consulting/training services from Savour Food Safety International and Savor Safe Food, please visit: <https://savourfoodsafety.com/> and <https://savorsafe.com/>

To learn more about temperature monitoring and real time food quality and safety analytics with Testo, please visit: www.testofoodsafety.com

About Testo North America

Testo North America is a leader in the design, development, and manufacture of portable measurement instrumentation. With the launch of a fully integrated system (Hardware/Software/Services) focused on fulfilling the compliance gap, the Testo Saveris system leads the food safety market into a new era. Executives can now automate checks, create visibility and improve accountability. Testo Saveris changes the dynamic from manual, paper-based reporting to automated exception management through software notifications.

About Savour Food Safety International Inc.

With over 100 years of combined experience in the food industry, Savour Food Safety International brings a multidisciplinary team of food scientists and other industry experts to the Food & Beverage industry. Savour's team experience provides flexibility in all areas of the food supply chain taking a holistic approach to food safety and quality consulting that sets it apart. When it comes to client selection and team member selection, Savour has developed a team that is diverse when it comes to food industry consulting.

About Savor Safe Food

Savor Safe Food is comprised of top food safety professionals with extensive experience in education, auditing, behavior change, regulatory, HACCP compliance, Human Resource Training, and crisis management. Savor Safe Food's experience directly relates to and focuses on the food, grocery, convenience stores, lodging, and hospitality industries. Clients include independent restaurants, multi-unit food service operators, hotels, conference facilities, cruise operators and government offices.

