

# A Review of *Listeria monocytogenes* Foodborne Outbreaks: In Retail Food Facilities after Foodborne Outbreaks Product Recalls.



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## ABSTRACT

*Listeria monocytogenes* foodborne outbreaks remains one of the leading cause of illnesses, hospitalizations and deaths on a global scale. The need for convenient foods and global food behavior changes has forced increasing number of people to consume foods prepared outside their homes, potentially exposed to hazards of poor hygiene practices along the production chain in foodservice establishments. Few resources are directed at developing countries for the investigation of foodborne disease outbreaks and incidences of *Listeriosis* may pass uninvestigated, unrecognized, unreported or undocumented. Persistence of contamination at retail establishments' is a reality not well understood and further studies are required to gather facts that influence the fate of *L. monocytogenes*. Although incidences in many food categories has improved, the rate has remained constant during the last decade, with current outbreaks repeatedly in small outbreaks than previously recognized. In developing nation's particularly Sub-Saharan regions documentation is lagging behind and it's not clear whether absents of these reports means no outbreaks present. Realization of current upsurge from food vehicles not traditionally associated with *L. monocytogenes* and understanding of elimination steps by food retailers after an outbreak provides key knowledge about exposure mitigation with prevention of its growth remains a principle control element.

### Key Words

Foodborne disease outbreak, *Listeria monocytogenes*, Listeriosis, retail establishments, foodborne illness outbreak.

### BIOGRAPHY

**Francis Manjengwa** is a Food Safety and Microbiology PhD student at University of Zimbabwe. He holds a Bachelor of Technology (Honors) degree in Food Science and Technology and a Master's of Science degree in Food Processing Systems and Technology. He has vast experience in food processing technologies, water quality testing, biological research activities and laboratory teaching techniques (more than 17 years of experience) into Biological sciences, Food Science, Forensic Sciences and Biomedical Sciences. He is the focal point person of the UNEP GEMS/Water quality international inter-laboratory Performance Evaluation (PE) Studies for water quality laboratories. He is a member of the Global Food Safety Community of Practice (COP), a Multisectoral Actions in Food Systems (AFS) department of Nutrition and Food Safety of WHO. He has assisted several food & beverage industries, research fellows, postgraduates and undergraduates' students in conducting their research projects. He is very conversant with conducting research monitoring activities, student instructions, laboratory teaching, International Journals Peer Reviewer, and is a reliable laboratory manager who is able to write and publish insightful lab reports.