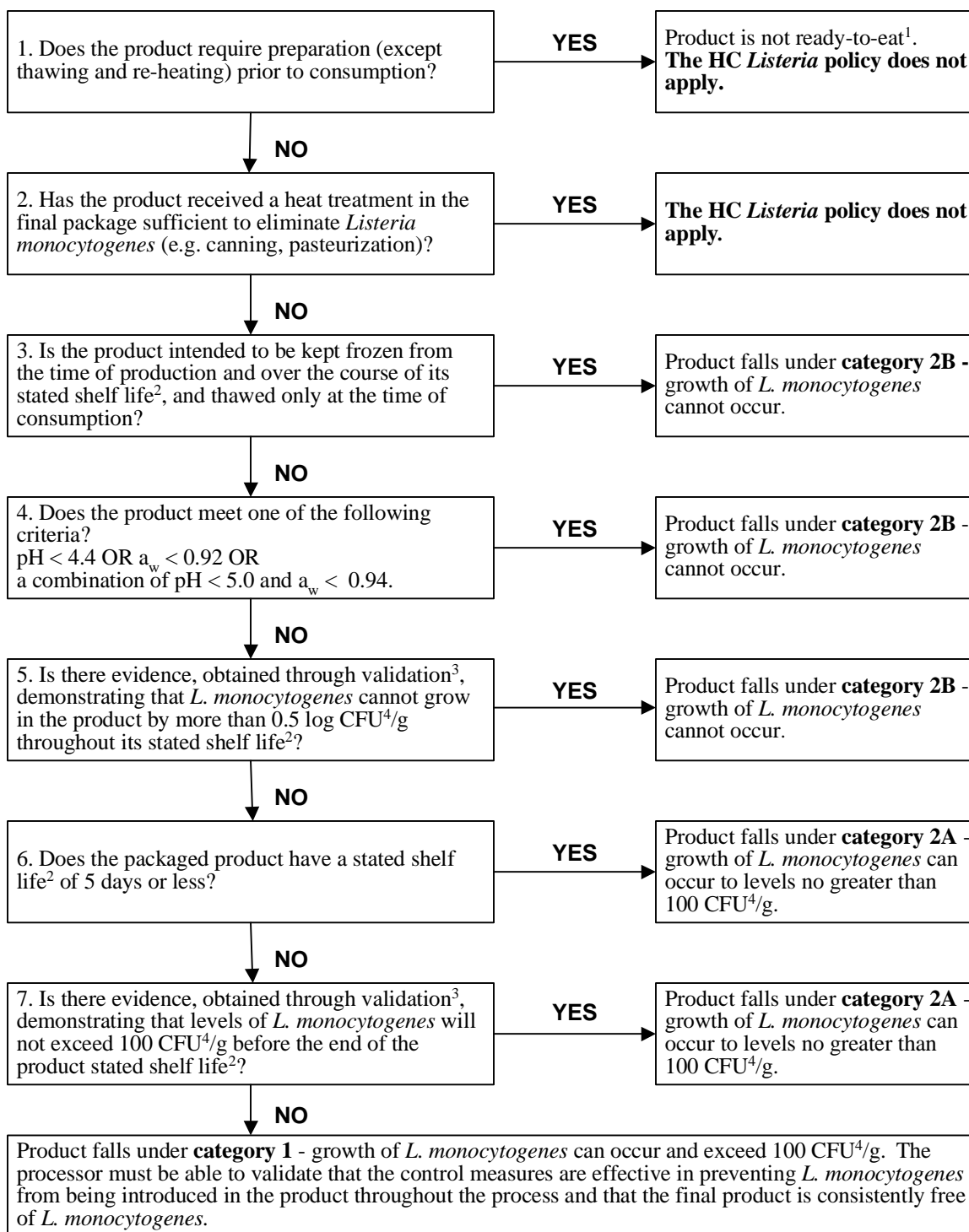


Appendix 2. Figure 1: Decision Tree - Determination of the ready-to-eat (RTE)¹ product category that a fish product falls under in accordance with the Health Canada “Policy on *Listeria monocytogenes* in Ready-to-Eat Foods”



1. Ready-to-eat (RTE): Foods not requiring any further preparation before consumption, except perhaps washing/rinsing, thawing or warming.

2. Shelf life: The period, commencing on the day on which a pre-packaged product is packaged for retail sale, during which the product, when it is stored under conditions appropriate to that product, will retain, without any appreciable deterioration, its normal wholesomeness, palatability, nutritional value and any other qualities claimed for it by the manufacturer. (*Food and Drug Regulations* B.01.001)

3. Validation refers to obtaining evidence that a control measure or combination of control measures, if properly implemented, is capable of controlling the hazard to a specified outcome. For example, challenge tests (through the inoculation with *L. monocytogenes* of a representative product batch) have demonstrated that throughout the stated shelf life, the growth of *L. monocytogenes* cannot occur (category 2B) or will not exceed 100 CFU/g (category 2A), while stored under reasonably foreseeable conditions of distribution, storage and use.

4. CFU (Colony Forming Unit): A measure of viable (living) cells in a sample per millilitre (mL) or gram (g).