



IMPORTANT NOTICE FOR FOOD BUSINESS OPERATORS (FBOs)

DEPARTMENT OF HYGIENE AND HEALTH PREVENTION



Subject: Measures for the Prevention and Control of Foodborne Botulism

Specifically for food-related activities taking place inside and near the Monza's Racetrack during the Formula 1 Grand Prix, and following recent incidents compatible with foodborne botulism reported in Italy (August 2025), the Ministry of Health has highlighted the need to intensify targeted controls, especially at temporary events.

Full adherence to the "Botulism and Food Safety: Operational Guidelines" (DGISAN note prot. 0028167 of July 6, 2017) is crucial, as these remain the methodological framework of reference.

Key Actions and Responsibilities for FBO:

- **HACCP Plans and Shelf Life:** Ensure that your HACCP plans include documented evidence that the shelf life assigned to semi-finished products is consistent with their safety and quality characteristics. Storage instructions and handling methods must be adequate to maintain product compliance until the expiry date.
- **Foods at Particular Risk:**
Pay close attention to the following product categories, which, based on recent incidents and their intrinsic characteristics, require exceptional rigour in management to prevent foodborne botulism.
- **Preserves (especially non-acidic preparations):** This category includes vegetable preserves (especially vegetables in oil), products with low acidity and high free water values. It includes products such as olives, mushrooms, legumes, vegetables (peppers, tomatoes, green beans). Meat and fish preserved in oil, vinegar, water or vacuum-packed are also included.
 - **Crucial measures:** For vegetables in oil and low-acidity vegetable preserves, documented acidification is essential, with a compliant final pH (technological target ≤ 4.2 ; critical limit ≤ 4.6). Repotting or "bulk" sales without appropriate process documentation are prohibited.
- **Preserved meat and fish (especially if vacuum-packed or using new technologies):** This includes artisanal cured meats and sausages, pickled or smoked meat, smoked fish or vacuum-packed fish.
 - **Crucial Measures:** Proper management of the cold chain ($\leq +4$ °C) at all stages and compliance with the specified storage times are key factors for product safety.
- **Soups, Cream Soups, vegetable soup and Refrigerated/Vacuum-Packed Ready Meals (Repfeds):** These foods, such as ready-to-eat refrigerated soups and cream soups, vegetable soup and other ready meals, can pose a hazard if not handled correctly.
 - **Crucial measures:** It is essential to maintain refrigeration ($\leq +4$ °C) at all stages, from transport to display, as cold significantly reduces the risk. They should only be consumed after proper boiling: legume, cereal and vegetable soups should be brought to the boil and kept boiling for three minutes; cream soups should be boiled for one minute, stirring well. Attention is also drawn to the strict management of the cold chain for avocado pulp/guacamole.
- **Surplus Management:** Any surpluses must be stored in the refrigerator and consumed as soon as possible. It is essential to always comply with the temperatures indicated on the label and minimise the time spent at room temperature.

Authority checks: The competent authorities will intensify targeted checks. In case of doubts about safety, precautionary suspension, priority sampling and, if necessary, product withdrawal/recall may be carried out.

The cooperation of all FBO is crucial to ensure a safe environment and protect public health during this important event.