

THE director of the state's Health Department said there still were serious concerns about Conroy's Smallgoods products.

Director Dr Kevin Buckett said the company had not re-tested ready-to-eat meat products which contributed to the death of one man.

He said while **listeria** tests at the Bowden factory had come back negative, a section of the factory "where **listeria** was a problem earlier on" had not been retested.

"We have never seen anything on their ready-to-eat meats (apart from fritz) at all," Dr Buckett said. **Listeria** was discovered on equipment and two meat products, prompting a recall of all Conroy's products on December 12.

The **listeria** was the same strain that contributed to the death of Royal Adelaide Hospital patient Richard Formosa, 53, and made another patient ill.

"It took them over three weeks to hand over this report and our technical advisers are now telling me there are many, many unanswered questions," Dr Buckett said.

"The company's mid-December product monitoring and the results have given us some serious concerns that indicates the contamination was very widespread in the factory.

"We will not be pressured into making a poor decision on public health."

In a written statement responding to questions by The Advertiser, joint managing director Pat Conroy yesterday said results for ready-to-eat products, including ham shoulder rolls, ham steaks and Polish sausages, would be confirmed by Wednesday.

Mr Conroy said the slicing machine "to which Dr Buckett appears to be referring" would be tested today. Results would be available tomorrow. Conroy's said it had twice provided answers about how products could be phased back into production.

"Conroy's accepts absolutely that the Health Department must satisfy public health requirements before it can return to production," Mr Conroy said.