UNITED STATES DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE WASHINGTON, DC

01-18

1/3/18

FOLLOW-UP SAMPLING IN POULTRY CARCASS ESTABLISHMENTS NOT MEETING SALMONELLA PERFORMANCE STANDARDS

I. PURPOSE

- A. This notice reissues FSIS Notice 92-16 with a single change: **IPP will schedule follow-up sampling tasks to begin 30 days after receiving an alert that the establishment is not meeting a performance standard**. Note that the Agency will be issuing new instructions for follow-up sampling of poultry carcasses, raw chicken parts, and not ready to eat (NTRE) comminuted poultry products in establishments not meeting a *Salmonella* performance standard in a notice in the near future and will withdraw this notice at that time.
- B. This notice is for inspection program personnel (IPP) at poultry establishments producing young chicken or turkey carcasses subject to a *Salmonella* performance standard. Establishments exceeding the *Salmonella* maximum allowable percent positive rate for carcasses (9.8 percent for young chicken; 7.1 percent for turkey) during any completed 52-week moving window over the last 3 months are designated as Category 3 establishments, and are defined as having highly-variable process control.
- C. Every week, the Office of Data Integration and Food Protection (ODIFP) will calculate the results of the most recently completed 52-week moving window to determine whether establishments exceed an FSIS pathogen reduction performance standard. A "Category 3 Alert: Failure to Meet a Performance Standard" (Category 3 Alert) will appear through the Public Health Information System (PHIS) when an establishment initially exceeds a performance standard.
- D. Upon receiving a Category 3 Alert, IPP are to use the next weekly meeting to inform the establishment management that the establishment exceeded a *Salmonella* performance standard and that follow-up samples will be collected. These follow-up samples will serve to demonstrate the effectiveness of any changes that the establishment made in response to their category status. In addition, IPP are to schedule follow-up sampling only after receiving a Follow-up Sampling Task Alert. Follow-up samples are to be scheduled for each subsequent production shift, until the entire set is collected.
- E. At this time, FSIS is not implementing follow-up sampling for those establishments exceeding a performance standard for raw chicken parts, NRTE comminuted poultry products, or for products exceeding a *Campylobacter* performance standard.

II. BACKGROUND

A. On February 11, 2016, FSIS published Federal Register Notice (FRN) 81 FR 7285. "New Performance Standards for Salmonella and Campylobacter in Not-Ready-to-Eat Comminuted Chicken and Turkey Products and Raw Chicken Parts and Changes to Related Agency Verification Procedures: Response to Comments and Announcement of Implementation Schedule", which announced that FSIS would begin assessment of process control using a 52-week moving window, and that if an establishment does not meet a performance standard, follow-up sampling will be conducted by FSIS IPP.

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B. The FRN states that follow-up sampling will begin as soon as possible after the establishment has not met a performance standard to spur the establishment to quickly implement effective corrective measures. FSIS will provide the establishment with 30 days to take corrective actions before initiating follow-up sampling. In most cases, FSIS will collect 16 follow-up samples, with individual samples collected on a daily or per-shift basis whenever possible. Some establishments with low production volume may be assigned 8 follow-up samples.

III. IPP RESPONSIBILITIES WHEN AN ESTABLISHMENT IS NOT MEETING THE PERFORMANCE STANDARDS

A. Receipt of Category 3 Alert

- 1. IPP will receive a Category 3 Alert in the PHIS dashboard when FSIS has determined that an establishment has exceeded a *Salmonella* performance standard.
- 2. After receiving a Category 3 Alert, IPP are to meet with and inform establishment management that FSIS sampling results have indicated that the establishment has not met a Salmonella performance standard. IPP will also inform the establishment that FSIS will conduct follow-up sampling in the establishment 30 days after the Category 3 Alert and in response to receipt of a second alert titled Follow-up Sampling Task Alert. This follow-up sampling will be conducted to determine whether the establishment's process is effectively addressing Salmonella and if the establishment's food safety system needs to be modified to better address this hazard.
- 3. During the meeting, IPP are to remind establishment management that follow-up samples will count towards the samples collected as part of the moving window procedure for that establishment and for determining the establishment's category performance.
- 4. IPP are to document notes from the meeting in an MOI in accordance with <u>FSIS Directive</u> 5010.1 and include "Failure to Meet Performance Standard" in the subject line of the MOI.

IV. FOLLOW-UP SAMPLING FOR POULTRY CARCASSES

A. Receipt of Follow-up Sampling Task Alert

- 1. After receiving a Category 3 Alert, IPP will also receive an alert entitled "New Follow-Up Sampling Task Alert-Establishment-Specific" (Follow-up Sampling Task Alert) in the PHIS dashboard.
- 2. In addition to instructions normally included with a sampling alert message, the Follow-up Sampling Task Alert will state:

This establishment has failed to meet a *Salmonella* performance standard and will be scheduled for follow-up sampling of the affected product class. IPP are to request sample collection and shipment supplies after receiving this alert. Typically, 3-4 sets of supplies can be requested at the same time. Additional supplies will automatically be sent to IPP as submitted samples are received for analysis.

NOTE: It is possible that an establishment may fail consecutive moving windows, but follow-up sampling will normally only be assigned with the initial failure in a series. IPP are NOT to attempt to formally categorize an establishment by tracking their own testing results since ODIFP is the office responsible for performing this analysis and reporting.

B. When follow-up sampling tasks appear in PHIS, IPP are to schedule and begin to collect the follow-up samples.

- C. IPP are to collect one follow-up sample per shift (when possible). IPP are to continue collecting samples until all of the applicable number of samples assigned have been collected.
 - For raw chicken carcasses that do not meet a performance standard based on HC_CH_CARC01 sampling, follow-up sampling will be conducted under F_CH_CARC01 ("Follow-up sampling for Chicken Carcasses").
 - 2. For raw turkey carcasses that do not meet a performance standard based on HC_TU_CARC01 sampling, follow-up sampling will be conducted under F_TU_CARC01 ("Follow-up sampling for Turkey Carcasses").
- D. Follow-up samples submitted to the laboratory from two different shifts but marked with the same sample collection date will not be discarded provided the sample receipt temperature and packaging criteria are met as described in FSIS Directive 10,250.1, Chapter VI.

V. QUESTIONS

Refer questions regarding this notice to the Risk, Innovations, and Management Staff through <u>askFSIS</u> or by telephone at 1-800-233-3935. When submitting a question, use the **Submit a Question** tab, and enter the following information in the fields provided:

Subject Field: Enter Notice 01-18

Question Field: Enter question with as much detail as possible.

Product Field: Select **General Inspection Policy** from the drop-down menu. Select **Sampling -** *Salmonella* from the drop-down menu. Select **Domestic (U.S.) Only** from the drop-down menu.

When all fields are complete, press Continue and at the next screen press Finish Submitting Question.

NOTE: Refer to FSIS Directive 5620.1, Using askFSIS, for additional information on submitting questions.

Assistant Administrator

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