



# Worthwhile Operational Guidelines & Suggestions

BROILER PROCESSING TIMELY INFORMATION – JUNE 2011

## *Salmonella and Campylobacter Testing*

Starting on July 1, 2011, the Food Safety and Inspection Service, USDA, will start implementing new performance standards for Salmonella and Campylobacter:

<http://www.fsis.usda.gov/OPPDE/rdad/FSISNotices/31-11.pdf>

As before, the verification sample sets will remain to be 51 and 56 carcasses (one carcass per day) for chicken and turkey carcasses, respectively. A slaughter establishment will be in compliance if the number of positive samples are as outlined in the following table:

Species	<i>Salmonella</i>	<i>Campylobacter</i>
Chicken	< 5 / 51	< 8 / 51
Turkey	< 4 / 56	< 3 / 56

Chicken carcasses are aseptically sampled post-chill by rinsing a carcass in a bag with 400 ml buffered peptone water (BPW), whereas turkey carcasses are sampled with two sponges moistened with BPW.

The following sites provide detailed information on sample collection, handling, and microbiological analysis methods for these two pathogens:

[http://www.fsis.usda.gov/PDF/Baseline\\_Campylobacter\\_Method.pdf](http://www.fsis.usda.gov/PDF/Baseline_Campylobacter_Method.pdf)

[http://www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/Salmonella\\_Analysis.pdf](http://www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/Salmonella_Analysis.pdf)



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