



Worthwhile Operational Guidelines & Suggestions

BROILER PROCESSING TIMELY INFORMATION – APRIL 2009

The *Salmonella* Initiative Program

The *Salmonella* Initiative Program (SIP) was implemented by the USDA to prevent *Salmonella* contamination of poultry products and other meats. Current performance standard for *Salmonella* is 20% on chilled poultry. FSIS now categorizes plants according to historical levels of *Salmonella* found. Those facilities with <10% *Salmonella* (Category I) are spared regulatory scrutiny as compared to Category II or III facilities. In 2007, *Salmonella* of positive samples in the USA was 8.5%, down from 11.4% in 2006 and from a high of 16.3% in 2005. FSIS verification testing showed a decrease in the proportion of *Salmonella* that are Enteritidis in broilers, an increase in the proportion that are Enteritidis in ground chicken, and an increase in the proportion that are Heidelberg in all poultry classes in 2007. The CDC has reported that in 2006 *Salmonella* serotypes accounted for 38.6 % of all human foodborne illnesses, making it the most common human foodborne pathogen. Meat and poultry products contain some serotypes of *Salmonella* that are rarely found in human patients suffering from salmonellosis, but other serotypes found in various product classes of meat and poultry are among those often identified in human cases. According to the FSIS, the **most commonly identified *Salmonella* serotypes causing human infection in the United States are: Enteritidis, Typhimurium, Newport, Javiana, Heidelberg and Montevideo.** Combined, these serotypes accounted for a majority (61.6%) of human infections in the Foodborne Diseases Active Surveillance Network (FoodNet) sites in 2007. Verification testing provides valuable information on *Salmonella* serotype distributions in raw meat and poultry products, thus used to validate the effectiveness of the implementation of the PR/HACCP final rule in federally inspected meat and poultry establishments.



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