



# Worthwhile Operational Guidelines & Suggestions

BROILER PROCESSING TIMELY INFORMATION – MARCH 2006

## Post harvest *Salmonella* reduction in poultry

The FSIS has recently released a notice entitled “*Salmonella* Verification Sample Result Reporting: Agency Policy and Use in Public Health Protection” published on February 27, 2006 in the *Federal Register* 71(38):9772-9777.

FSIS will begin making the individual sample results from *Salmonella* verification sample tests available to the establishments as soon as they are available. The implied expectation is that the plant should then begin making any needed changes to the process immediately and not wait until the *Salmonella* set is complete. FSIS will also begin posting quarterly nationwide data for *Salmonella*, presented by product class, on the Agency website.

FSIS will assess each completed *Salmonella* sample set in light of either existing regulatory performance standards or new baseline studies when available (FSIS plans to conduct a new baseline study for broilers). FSIS expects to take follow-up action, which may include scheduling of another sample set or assessing the design and execution of the food safety system of the establishment, based on how a plant's performance compares to the existing regulatory standard or baseline study results and to the presence of serotypes of *Salmonella* that are common causes of human illness. Each completed sample set will be recorded in one of three categories in relation to the standard/baseline guidelines:

- Category 1: Consistent process control for *Salmonella* reduction. 50% or less of the performance standard/baseline study, demonstrating the best control for *Salmonella*. (Less than 7 positive samples)
- Category 2: From 51% of the performance standard/regulatory guideline to the performance standard, demonstrating intermediate control for this pathogen. (7 to 12 positive samples)
- Category 3: Highly variable process control for *Salmonella* reduction. Greater than the performance standard/baseline guidance, demonstrating the least control for this pathogen. (13 or more positive samples)

FSIS will use these category classifications to determine the frequency of future testing for a specific establishment. Those plants falling into Category 1 may only be bested once every two years which will allow more resources for testing those plants with higher levels of contamination. Past history will not count. Each plant will be considered Category 1 until the completion of their next sample set.

A new compliance guideline for the control on *Salmonella* in poultry will be published soon.



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