

Worthwhile Operational Guidelines & Suggestions

BROILER PROCESSING TIMELY INFORMATION – MARCH 2011

New Microbial Performance Standards for Broiler Chickens

The Food Safety Inspection Service (FSIS) will begin implementing new performance standards (PS) published on May 14, 2010 in Federal Register (75 FR 27288) for Salmonella and Campylobacter (http://www.fsis.usda.gov/OPPDE/rdad/FRPubs/2009-0034.pdf) with few changes starting in July 2011:

 $\frac{http://www.fsis.usda.gov/Frame/FrameRedirect.asp?main=http://www.fsis.usda.gov/OPPDE/rdad/FRPubs/2010-0029.htm}{DE/rdad/FRPubs/2010-0029.htm}$

Basically, the new standards will involve:

- 1. The new post-chill Salmonella PS will be reduced to 7.5% (five positive samples in a 51-sample set for broiler chickens).
- 2. The Campylobacter PS will be 10.4% (eight positive samples per 51-sample set), based on 1 ml rinse sample portions (10.4% rate). A larger portion (30 ml) of the samples, which detects lower levels of contamination through an enrichment step, will be used for Agency internal analysis.
- 3. All slaughter establishments will undergo verification sample sets (51 post-chill samples) for both Salmonella and Campylobacter.
- 4. Failure to meet PS for either organism will results follow-up sample set for both organisms and will trigger Food Safety Assessments of the slaughter establishments.
- 5. The establishments will be categorized as:
 - Category 1 = Two consecutive sample sets with no more than 2 positives
 - Category 2T = Two positives or fewer in the last set, 3 or more positives in prior set
 - Category 2 = Last set with 3-5 positives, any result prior set
 - Category 3 = Last set with 6 or more positives, any result in prior set.
- 6. Verification sampling will be prioritized based on these categories.
- 7. FSIS will post the Category 1/2/3 aggregate results on a quarterly basis.



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