WORTHWHILE OPERATIONAL
GUIDELINES & SUGGESTIONS

Decreasing Food Safety Risks Associated with Chicken Livers

Chicken liver can be prepared for consumption through numerous methods including frying and blending for pâté. However, when liver dishes are prepared, they are oftentimes undercooked to preserve the texture and pink color in the center. Undercooking chicken livers is a serious issue because they can be frequently contaminated with *Salmonella* and/or *Campylobacter*. Not only does this contamination occur on the surface, but these pathogens have also been recovered from within the liver tissue. Although reported outbreaks tend to be predominately caused by *Campylobacter*, *Salmonella* is also of concern.

Considerations for decreasing the risk of *Salmonella* and *Campylobacter* in chicken livers:

- Cook to internal temperature of 165°F.
- Consider intended product use when developing contracts with foodservice customers.
- Freezing can help reduce *Campylobacter* levels both externally and internally but will not eliminate *Campylobacter*.
- Organic acid washes (e.g. lactic or acetic acids) can reduce exterior pathogen loads.
- Label the product to indicate the risk of consuming undercooked product and the need for proper cooking temperatures.
- High-pressure processing may be useful for minimizing liver contamination, however, this process has not yet been scientifically validated as effective for chicken livers.

For more information see the FSIS Guideline for Minimizing the Risk of *Campylobacter* and *Salmonella* Illnesses Associated with Chicken Liver published July 2018.