

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, DC

FSIS DIRECTIVE

10,230.5
Amend 1

2/4/98

SELF-INSTRUCTION GUIDE FOR COLLECTING RAW MEAT AND POULTRY PRODUCT SAMPLES FOR *SALMONELLA* ANALYSIS

I. PURPOSE

This directive transmits a self-instruction guide for use by inspection personnel when collecting samples of raw meat and poultry products for *Salmonella* analysis as set forth in §310.25(b) and §381.94(b).

II. RESERVED

III. RESERVED

IV. REFERENCES

9 CFR 310.25(b) and 381.94(b)

V. BACKGROUND

A. The Pathogen Reduction and Hazard Analysis and Critical Control Point (HACCP) final rule (July 1996) established raw meat and poultry products pathogen reduction performance standards for *Salmonella*. FSIS will collect raw meat and poultry product samples from establishments and test the samples for *Salmonella* to verify that establishments are meeting the pathogen reduction performance standards. Pathogen reduction performance standards for raw products are an essential component of FSIS's food safety strategy because they provide a direct measure of progress in controlling and reducing the most significant hazards associated with raw meat and poultry products. Accordingly, the collection of samples in plants by inspection program personnel is a significant Agency priority.

**DISTRIBUTION: Inspection Offices; T/A Inspectors; OPI: OPPDE
Plant Mgt; T/A Plant Mgt; TRA; ABB; PRD; Import
Offices**

B. The self-instruction guide, *Salmonella* Analysis -Collecting Raw Meat and Poultry Samples (Attachment 1), provides all the

information necessary to complete assigned sample collection and submission tasks. It should be referred to as often as needed by inspection personnel.

/s/ Margaret O'K. Glavin

Deputy Administrator
Office of Policy, Program Development
and Analysis

Attachment 1 -- *Salmonella* Analysis - Collecting Raw Meat and Poultry Samples

FSIS Directive 10,230.5
Attachment 2

Changes to the Method of Scheduling Sample Collection

Based on input from inspection personnel and the Technical Services Laboratories (TSL), we have changed the method of scheduling sample collection. To eliminate needless paperwork and data entry brought about by intermittent production at a significant number of plants, **sample collection dates will no longer be pre-determined and pre-printed on the forms.** FSIS Forms 10,210-7 will no longer be pre-dated with a collection date. OPHS will send to inspection personnel a packet of forms sufficient to collect enough samples to complete a sample set.

The standing sample collection instruction is to collect the designated product sample on each day that the plant produces it until the packet of forms is exhausted. Therefore, inspection personnel will no longer need to return forms to the laboratory indicating that the plant did not produce product on the scheduled collection date.

The changes discussed above have rendered some of the information in the *Salmonella Analysis - Collecting Raw Meat and Poultry Samples* guide obsolete. Pages 1-1, 2-1, 3-1, 7-1, Attachment 1, and Attachment 2 contain information about specified collection dates; this should be disregarded. When inspection personnel receive a packet of FSIS Forms 10,210-7, they should begin collecting and submitting one sample of the designated product per day until the forms are exhausted. The individual collecting the sample will record the date the sample was collected in the block provided on the form for the collection date (see Attachment 1). Attachment 2 may be disregarded entirely or may be used as a worksheet at the sample collectors discretion.

This procedure should help ensure that complete sample sets are collected and analyzed for each plant. All other instructions provided in the instructional guide remains valid. Updated pages to the self instruction guide will be distributed via a change transmittal to FSIS Directive 10,230.5 as soon as practical.