

What we have learned from our *Salmonella* Initiatives



August 07, 2007

2005 Advances in Pre-Harvest Reduction of *Salmonella* in Poultry

- Reviewed successful programs
- Reviewed Best management practices (BMPs)
 - Breeders and layers
 - Hatchery
 - Broiler and turkey grow-out
- Availability of promising interventions
- Research gaps
- Regulatory concerns
- Compliance guidelines

2006 FRN: Progress on Initiatives

In Place:

- Establishments are characterized into 3 categories, based on process control.
- Turkey carcasses are incorporated in to the sampling algorithm.

2006 FRN: Progress on Initiatives

In Place:

- Results, including serotype data, are reported to establishments for individual *Salmonella* tests as they become available.
- Quarterly reports on *Salmonella* data are posted by product class.
- A compliance guideline for broiler slaughter establishments was issued on August 2006.

2006 FRN: Progress on Initiatives

Ongoing:

- Food safety assessments are conducted in Establishments that demonstrate variable process control.
- The Agency is pursuing policies on subtyping.
- A young chicken baseline is ongoing. A turkey baseline is scheduled to start late 2007.

2006 FRN: Progress on Initiatives

Ongoing:

- The risk-based algorithm continues to be refined.
- The Agency continues to monitor the changes in establishments between Categories I, II and III.

Salmonella Verification Results

Categorization at start of program (July 2006) and after 1 year (July 2007)

Percentage of establishments in each Category, by product class

<u>Product</u>	<u>Category I</u>		<u>Category II</u>		<u>Category III</u>	
Broiler	35%	72%	55%	23%	10%	5%
Turkey	-	73%	-	27%	-	0%
Cow/Bull	56%	59%	41%	38%	2%	3%
Steer/Heifer	46%	45%	51%	53%	3%	2%
Market Hog	62%	60%	34%	37%	3%	3%
Grd Beef	76%	75%	23%	24%	0%	1%
Grd Chicken	30%	35%	50%	35%	20%	29%
Grd Turkey	64%	55%	36%	45%	0%	0%

Program Effectiveness: Categorization of Broiler Establishments

