

CHANGE TRANSMITTAL SHEET

- DIRECTIVE
 REVISION
 AMENDMENT
 OTHER

Unified Sampling Form

10,210.1
Amend. 6

12/18/03

I. PURPOSE

In conjunction with FSIS Directive 10,240.4, Verification Procedures for the *Listeria monocytogenes*, Regulation and Microbial Sampling of Ready-to-Eat (RTE) Products for the FSIS Verification Testing Program, dated 10/2/03, this change transmittal issues instructions for two new projects for ready-to-eat microbiological verification sampling, and revises three current projects. It also cancels the project page for MM14, Cooked Species ID.

II. CANCELLATION

This transmittal is cancelled when contents have been incorporated into FSIS Directive 10,210.1.

/s/ Philip S. Derfler

Assistant Administrator
Office of Policy and Program Development

FILING INSTRUCTION

Remove Old Pages
16-20b

Insert New Pages
16-20

**DISTRIBUTION: Inspection Offices, T/A Inspectors, Plant
Mgt., T/A Plant Mgt., TRA, ABB, TSC, Import
Offices**

OPI: OPPD

- DIRECTIVE
- REVISION
- AMENDMENT
- OTHER

CHANGE TRANSMITTAL SHEET

Unified Sampling Form

10,210.1
Amend. 5

2/11/03

I. PURPOSE

This change transmittal issues revisions to the new microbiology sampling codes that were issued 12/19/02. The new codes were necessary to reflect the sampling programs established in FSIS Directive 10,240.3. Also, this change transmittal issues Attachment 5, Pathology Sampling. This attachment contains the directed sampling for Advanced Meat Recovery Product. This is the same as Attachment 1 to the FSIS Directive 7160.3.

II. CANCELLATION

This transmittal is cancelled when contents have been incorporated into FSIS Directive 10,210.1.

Philip S. Derfler /s/

Deputy Administrator
Office of Policy, Program
and Employee Development

FILING INSTRUCTION

Remove Old Pages
17, 18, 19, 20, 20a, 20b

Insert New Pages
17, 18, 19, 20, 20a, 20b, 59, and 60

**DISTRIBUTION: Inspection Offices, T/A Inspectors, Plant
Mgt., T/A Plant Mgt., TRA, ABB, TSC, Import
Offices**

OPI: OPPEP

- DIRECTIVE
- REVISION
- AMENDMENT
- OTHER

CHANGE TRANSMITTAL SHEET

Unified Sampling Form

10,210.1
Amend. 4

12/19/2002

I. PURPOSE

This change transmittal issues new microbiology sampling codes. This is necessary to reflect the sampling programs established in FSIS Directive 10,240.3.

II. CANCELLATION

This transmittal is cancelled when contents have been incorporated into FSIS Directive 10,210.1.

Philip S. Derfler /s/

Deputy Administrator
Office of Policy and Program Development

FILING INSTRUCTION

Remove Old Pages

17, 18, 19, and 20

Insert New Pages

17, 18, 19, 20, 20a, and 20b

**DISTRIBUTION: Inspection Offices, T/A Inspectors, Plant
Mgt., T/A Plant Mgt., TRA, ABB, TSC, Import
Offices**

OPI: OPPD

FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, DC

FSIS DIRECTIVE	10,210.1	6-10-99
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NOTE: This version incorporates Amendment 3.

UNIFIED SAMPLING FORM

I. PURPOSE

This directive provides instructions to inspectors for the use of a unified sampling form to be used for all directed sampling programs (microbiological, chemical, and residue). This directive transmits sample copies of FSIS Form 10,210-3 and instructions for completing the form, and specific instructions for each individual sampling project. The sampling projects and the new form establish a uniform system for sample collection and transmittal of samples to laboratories. The use of the new form and system will facilitate the eventual electronic transfer of sampling requests and the tracking of samples in the laboratories.

II. RESERVED

III. REFERENCES

Sections 309.16, 310.21, 317.300, 318.19, 319.104, 319.105 and 381.74, 381.409 of the MPI Regulations, the Federal Meat Inspection Act, Poultry Products Inspection Act, and the Egg Products Inspection Act

IV. RESERVED

V. GENERAL INSTRUCTIONS FOR INSPECTION PERSONNEL

A. FSIS Form 10,210-3 is a one page form (Attachment 1). When the form is sent to inspectors certain blocks will be pre-printed with information specific to the sample (i.e., microbiology, food chemistry, or residue) to be collected. For example, the establishment number, sampling project number and/or sampling project name, and sample collection time window will be pre-printed on Part I of the form (see Form Completion Instructions and examples in Attachment 1 for specific block entries).

DISTRIBUTION: Inspection Offices; T/A Inspectors;
Plant Mgt; T/A Plant Mgt; TRA; ABB; PRD, Import Offices

OPI: OPPDE

B. When a sample request form is received, sample collectors must refer to the specific instructions regarding sample collection for the given project number and/or project name provided in Attachment 2 (microbiology), Attachment 3 (chemistry), and Attachment 4 (residue). Sample collectors will complete Part II of the form and send it with the sample to the specified laboratory. If for any reason requested samples are not collected, sample collectors should complete blocks 29-33 of Part II and send the form to the specified laboratory.

/s/ Margaret O'K. Glavin

Deputy Administrator
Office of Policy, Program Development
and Evaluation

Attachment 1-- FSIS Form 10,210-3 and instructions
Attachment 2 -- Microbiology Samples
Attachment 3 -- Food Chemistry Samples
Attachment 4 -- Residue Samples

ATTACHMENT 1
FSIS FORM 10,210-3

<i>Internal lab code here</i>	U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE REQUESTED SAMPLE PROGRAMS <input type="checkbox"/> FOOD CHEMISTRY <input type="checkbox"/> MICROBIOLOGY <input type="checkbox"/> RESIDUE	<i>Barcode here</i>
		1. SAMPLE FORM NO. _____

PART I. SAMPLE COLLECTION AND MAILING INSTRUCTIONS							
2. SAMPLE TYPE CODE	3. EST. NO.	4. COLLECT TISSUES/SAMPLES ON			5. REGION/DISTRICT	6. STATE	7. CIRCUIT/IFO
		Day of:	Week of:	Within 30 days of:			
8. ESTABLISHMENT ADDRESS / SAMPLE COLLECTION ADDRESS (<i>i.e., Est., Retail Store</i>)				9. NAME & ADDRESS OF RECEIVING LABORATORY			
10. SLAUGHTER CLASS CODE	11. SPECIES TO COLLECT	12. TISSUE	13. ANALYSIS REQUESTED				
14. PROJECT NO.	15. COUNTRY OF ORIGIN	16. COUNTRY CODE	17. FOREIGN EST. NO.				
18. ADDITIONAL INSTRUCTIONS							

PART II. COLLECT SAMPLE INFORMATION (<i>To be completed by sample collector</i>)			
19. DATE COLLECTED	20. DATE SENT TO THE LAB	21. PRODUCT TEMPERATURE	22. PRODUCT HELD <input type="checkbox"/> Yes <input type="checkbox"/> No
23. FSIS 9540-1 NO.	24. LOT NO.	25. IMPORTED <input type="checkbox"/> Normal (06) <input type="checkbox"/> Increased (07)	<input type="checkbox"/> Special (53) <input type="checkbox"/> Hold (24)
26. PRODUCER / DEALER / OWNER-NAME / ADDRESS / STATE / ZIP CODE			27. ANIMAL ID (<i>Tag No.</i>)
28. REMARKS			

29. COLLECTOR'S SIGNATURE	30. NAME OF COLLECTOR (<i>Print</i>)	31. BADGE NO.	32. TELEPHONE NO. AT EST.
33. IF THE REQUESTED SAMPLE(S) ARE NOT COLLECTED, CHECK OFF THE APPROPRIATE REASON & RETURN THIS FORM TO THE LAB INDICATED ABOVE. (72) <input type="checkbox"/> REQUESTED PRODUCT(S) NOT PRODUCED DURING THE SAMPLING TIME FRAME (<i>If checked, plant will be subject to sampling at a later date.</i>) (60) <input type="checkbox"/> PLANT DOES NOT SLAUGHTER SPECIES/CLASS OR PRODUCE THE REQUESTED PRODUCTS (<i>If checked, plant will be removed from this sampling program.</i>) (67) <input type="checkbox"/> NEEDED SUPPLIES OR APPROPRIATE SHIPPING CONTAINER NOT AVAILABLE. (53) <input type="checkbox"/> OTHER (<i>Explain:</i>)			

PART III. LABORATORY RECEIPT INFORMATION		
34. SAMPLE PACKAGING <input type="checkbox"/> 3034 Intact Package <input type="checkbox"/> 3035 Non-Intact Package	35. SAMPLE RECEIPT DATE	
36. PRODUCT CODE	37. NO. SAMPLES IN COMPOSITE	38. SAMPLE RECEIPT TEMPERATURE
39. SAMPLE RECEIPT CONDITION CODE	40. SEAL CONDITION CODE	41. DISCARD CONDITION CODE

Instructions for Completing the Requested Sample Programs Form

Each block is explained below. If the information is only for one of the sampling programs, then the instructions for that block will begin with the specific sampling program (**Chemistry, Microbiology, or Residue**). If no specific program is mentioned, then the instructions are applicable for all three sampling programs.

Part I

Blocks are pre-printed with information specific to the type of sample to be drawn. Check the following boxes to verify accuracy.

Block 1 : Information is preprinted.

Block 2 : Information is preprinted.

Block 3 : Determine if the printed establishment number is correct for the establishment where the sample is to be collected.

Block 4 : Note the time frame during which to collect the requested sample.

Block 5 : Information is preprinted.

Block 6 : Information is preprinted.

Block 7 : Information is preprinted.

Block 8 : Check the accuracy of the name and address for the establishment where the sample is to be collected. the

Block 9 : **Chemistry** - Enter the name, address, and code of the laboratory to which the sample is to be sent (e.g., FSIS TSL or Accredited laboratory).
Microbiology and **Residue** - Information is preprinted.

Block 10 : **Residue** - Note which slaughter class to sample.

Block 11 : **Residue** - Note from which species to collect the sample.

Block 12 : **Residue** - Note what tissue to sample.

Block 13 : Analysis requested should be consistent with the box checked in the heading.

Microbiology - Information is preprinted.

Block 14: **Microbiology** and **Residue** - Note the project number. Refer to that project in this document for specific information on the type of product to sample as well as how much product to collect for the sample.

Block 15 : For Imports Only - Enter the country of origin.

Block 16 : For Imports Only - Enter the country code.

Block 17 : For Imports Only - Enter the foreign establishment number.

Block 18 : Follow instructions in this block. Additional information about the sample may be needed for specific project purposes. Fill-in all requests for information that are in this block.

Part II

The sample collector is required to supply certain requested information. The information the sample collector is responsible for supplying is to be written or typed in the blocks.

Block 19 : Enter the date the sample was collected.

Block 20 : Enter the date the sample was sent to the laboratory (note the laboratory address pre-printed in Block 9 in Part I).

Block 21 : **Microbiology** - IF REQUESTED in the specific project instructions, enter the product temperature at the time the sample was collected. Take the sample temperature as indicated in the project directions, **DO NOT CONTAMINATE THE SAMPLE WHEN TAKING THE TEMPERATURE**. Clean and sanitize the temperature monitoring device prior to use.

Block 22 : Check whether or not the product was held by the establishment pending receipt of this laboratory analysis result.

Block 23 : For Imports Only - Enter the serial number of Form FSIS 9540-1.

Block 24 : **Residue** - Enter the lot number.
For Imports Only - Enter the lot number of the collected sample from Form FSIS 9540-1.

Block 25 : For Imports Only - This block is self-explanatory.

Block 26 : Enter the producer/dealer/owner name and complete address. If it is the same as the information pre-printed in Block 8, enter the words, "Same as Block 8".

- Block 27 : **Microbiology and Residue** - Enter all animal identification (e.g., ear tag, back tag, tattoo).
- Block 28 : Additional information about the sample may be needed for specific project purposes. Complete all requests for information that are in this block.
Residue - Enter the lot size.
Imports - Enter the product code.
- Block 29 : Sample collector, enter your signature in this block.
- Block 30 : Print or type the name of the sample collector who signed Block 29.
- Block 31 : Enter the badge number of the sample collector who signed Block 29.
- Block 32 : Enter the telephone number of the establishment where the sample was collected.
- Block 33 : This is to be filled-in only in the event that a sample is **NOT** submitted.

Part III

This section is to be filled-in **only** by the receiving laboratory listed in Block 9.

Internal lab code here	U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE		Barcode here
	REQUESTED SAMPLE PROGRAMS <input type="checkbox"/> FOOD CHEMISTRY <input checked="" type="checkbox"/> MICROBIOLOGY <input type="checkbox"/> RESIDUE		1. SAMPLE FORM NO. 11099999

PART I - SAMPLE COLLECTION AND MARKING INSTRUCTIONS

2. SAMPLE TYPE CODE 08	3. EST. NO. 00038 M	4. COLLECT TISSUES/SAMPLES ON			5. REGION/DISTRICT 6	6. STATE 99	7. CIRCUIT/IFO 21
		Day of:	Week of:	Within 30 days of: Apr 20, 1997			
8. ESTABLISHMENT ADDRESS / SAMPLE COLLECTION ADDRESS (i.e., Est., Retail Store) USDA, FSIS, Inspector -in-Charge Est. 00038 M My Company Meats, Inc, PO Box 99999 Anytown, St. 00000-0000				9. NAME & ADDRESS OF RECEIVING LABORATORY USDA, FSIS, OPHS, Eastern Laboratory Russell Research Ctr, College Station Road Microbiology Section Athens, GA 30605-2720			
10. SLAUGHTER CLASS CODE	11. SPECIES TO COLLECT	12. TISSUE	13. ANALYSIS REQUESTED Listeria monocytogenes				
14. PROJECT NO. MM11	15. COUNTRY OF ORIGIN		16. COUNTRY CODE	17. FOREIGN EST. NO.			

18. ADDITIONAL INSTRUCTIONS
PROJECT NAME: Sliced Ham, Sliced Luncheon Meat (Pork only)

19. DATE COLLECTED	20. DATE SENT TO THE LAB	21. PRODUCT TEMPERATURE	22. PRODUCT HELD <input type="checkbox"/> Yes <input type="checkbox"/> No
23. FSIS 9540-1 NO.	24. LOT NO.	25. IMPORT STATUS Normal (08) <input type="checkbox"/> Increased (07) <input type="checkbox"/> Special (53) <input type="checkbox"/> Hold (24)	
26. PRODUCER / DEALER / OWNER-NAME / ADDRESS / CONTACT / ZIP CODE			27. ANIMAL ID (Tag No.)

28. REMARKS
Production Date: 97- _____ Foreign Est. No.: _____
Product Name: _____ Import Country: _____
Production/Lot Code: _____ Final Intact Package: _____ Yes _____ No
Originating Domestic Est. No.: _____

29. COLLECTOR'S SIGNATURE	30. NAME OF COLLECTOR (Print)	31. BADGE NO.	32. TELEPHONE NO. AT EST.
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33. IF THE REQUESTED SAMPLE(S) ARE NOT COLLECTED, CHECK OFF THE APPROPRIATE REASON & RETURN THIS FORM TO THE LAB INDICATED ABOVE.

(72) REQUESTED PRODUCT(S) NOT PRODUCED DURING THE SAMPLING TIME FRAME (If checked, plant will be subject to sampling at a later date.)
 (60) PLANT DOES NOT SLAUGHTER SPECIES/CLASS OR PRODUCE THE REQUESTED PRODUCTS (If checked, plant will be removed from this sampling program.)
 (87) NEEDED SUPPLIES OR APPROPRIATE SHIPPING CONTAINER NOT AVAILABLE.
 (53) OTHER (Explain): _____

PART II - LABORATORY RECEIPT INFORMATION

34. SAMPLE PACKAGING <input type="checkbox"/> 3034 Intact Package <input type="checkbox"/> 3035 Non-Intact Package		35. SAMPLE RECEIPT DATE
36. PRODUCT CODE	37. NO. SAMPLES IN COMPOSITE	38. SAMPLE RECEIPT TEMPERATURE
39. SAMPLE RECEIPT CONDITION CODE	40. SEAL CONDITION CODE	41. DISCARD CONDITION CODE

U.S. DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE

Attachment 1
Barcode here

Internal
lab code
here

REQUESTED SAMPLE PROGRAMS

FOOD CHEMISTRY MICROBIOLOGY RESIDUE

1. SAMPLE FORM NO.
03099999

PART I - SAMPLE COLLECTION AND MAILING INSTRUCTIONS

2. SAMPLE TYPE CODE 08	3. EST. NO. 00038 M	4. COLLECT TISSUES/SAMPLES ON			5. REGION/DISTRICT 1	6. STATE 99	7. CIRCUIT/IFO 21
		Day of:	Week of: Apr 20, 1997	Within 30 days of:			
8. ESTABLISHMENT ADDRESS / SAMPLE COLLECTION ADDRESS (i.e., Est., Retail Store) USDA, FSIS, Inspector-in-Charge EST. 00038 M My Company Meats, Inc. PO Box 99999 Anytown, ST 00000-0000				9. NAME & ADDRESS OF RECEIVING LABORATORY USDA, FSIS, OPHS, Western Laboratory Microbiology Section 620 Central Av, Bldg 1 Alameda, CA 94501-3874			
10. SLAUGHTER CLASS CODE	11. SPECIES TO COLLECT 10	12. TISSUE	13. ANALYSIS REQUESTED E. coli O157:H7				
14. PROJECT NO. MT03	15. COUNTRY OF ORIGIN		16. COUNTRY CODE	17. FOREIGN EST. NO.			

18. ADDITIONAL INSTRUCTIONS
PROJECT NAME: Raw Ground or Comminuted Beef or Veal (Beef or Veal Only)

PART II - COLLECTOR'S INFORMATION (To be completed by sample collector)

19. DATE COLLECTED	20. DATE SENT TO THE LAB	21. PRODUCT TEMPERATURE	22. PRODUCT HELD <input type="checkbox"/> Yes <input type="checkbox"/> No
23. FSIS 9540-1 NO.	24. LOT NO.	25. IMPORTER <input type="checkbox"/> Normal (06) <input type="checkbox"/> Increased (07) <input type="checkbox"/> Special (53) <input type="checkbox"/> Hold (24)	
26. PRODUCER / DEALER / OWNER-NAME / ADDRESS / STATE / ZIP CODE			27. ANIMAL ID (Tag No.)

28. REMARKS
 Production Date: 97- _____ Time of Collection: _____ (HHMM)
 Product Name: _____ Production Lot/Code: _____
 Management/Plant Contact Person: _____
 Hours Available: _____ Please Check Time Zone: ET ___ CT ___ MT ___ PT ___
 Telephone Number - Weekdays: () - _____ Weekends: () - _____

29. COLLECTOR'S SIGNATURE	30. NAME OF COLLECTOR (Print)	31. BADGE NO.	32. TELEPHONE NO. AT EST.
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33. IF THE REQUESTED SAMPLE(S) ARE NOT COLLECTED, CHECK OFF THE APPROPRIATE REASON & RETURN THIS FORM TO THE LAB INDICATED ABOVE.

(72) REQUESTED PRODUCT(S) NOT PRODUCED DURING THE SAMPLING TIME FRAME (If checked, plant will be subject to sampling at a later date.)

(60) PLANT DOES NOT SLAUGHTER SPECIES/CLASS OR PRODUCE THE REQUESTED PRODUCTS (If checked, plant will be removed from this sampling program.)

(87) NEEDED SUPPLIES OR APPROPRIATE SHIPPING CONTAINER NOT AVAILABLE

(53) OTHER (Explain): _____

PART III - LABORATORY RECEIPT INFORMATION

34. SAMPLE PACKAGING <input type="checkbox"/> 3034 Intact Package <input type="checkbox"/> 3035 Non-Intact Package	35. SAMPLE RECEIPT DATE Date: _____ Time: _____	
36. PRODUCT CODE	37. NO. SAMPLES IN COMPOSITE	38. SAMPLE RECEIPT TEMPERATURE
39. SAMPLE RECEIPT CONDITION CODE	40. SEAL CONDITION CODE Broken By: _____	41. DISCARD CONDITION CODE

<i>Internal lab code here</i>	U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE REQUESTED SAMPLE PROGRAMS <input type="checkbox"/> FOOD CHEMISTRY <input checked="" type="checkbox"/> MICROBIOLOGY <input type="checkbox"/> RESIDUE	<i>Barcode here</i>
		1. SAMPLE FORM NO. 09099999

PART I - SAMPLE COLLECTION AND MAILING INSTRUCTIONS

2. SAMPLE TYPE CODE 08	3. EST. NO.	4. COLLECT TISSUES/SAMPLES ON Day of: Week of: Within 30 days of:			5. REGION/DISTRICT	6. STATE	7. CIRCULAR/FO
8. ESTABLISHMENT ADDRESS / SAMPLE COLLECTION ADDRESS (i.e., Est., Retail Store)					9. NAME & ADDRESS OF RECEIVING LABORATORY USDA, FSIS, OPHS, Eastern Laboratory Russell Research Dr, College Station Rd. Microbiology Section Athens, GA 30605-2720		
10. SLAUGHTER CLASS CODE	11. SPECIES TO COLLECT	12. TISSUE	13. ANALYSIS REQUESTED E. coli O157:H7, Staphylococcal enterotoxin, Salmonella, Listeria monocytogenes				
14. PROJECT NO. MT09	15. COUNTRY OF ORIGIN		16. COUNTRY CODE	17. FOREIGN EST. NO.			

18. ADDITIONAL INSTRUCTIONS
PROJECT NAME: Imported Dry and Semi-Dry Fermented Sausages (Meat Only)

PART II - SAMPLE INFORMATION (To be completed by sample collector)

19. DATE COLLECTED	20. DATE SENT TO THE LAB	21. PRODUCT TEMPERATURE	22. PRODUCT HELD <input type="checkbox"/> Yes <input type="checkbox"/> No
23. FSIS 9540-1 NO.	24. LOT NO.	25. TEMPERATURE <input type="checkbox"/> Normal (06) <input type="checkbox"/> Increased (07) <input type="checkbox"/> Special (53) <input type="checkbox"/> Hold (24)	
26. PRODUCER / DEALER / OWNER-NAME / ADDRESS / CONTACT / ZIP CODE			27. ANIMAL ID (Tag No.)

28. REMARKS

Product Code: _____ Name of Product: _____

Production Date/Can Code: _____ Shipping Marks: _____

Health Certificate No.: _____ Warehouse Lot No.: _____

Number of Samples: _____

29. COLLECTOR'S SIGNATURE	30. NAME OF COLLECTOR (Print)	31. BADGE NO.	32. TELEPHONE NO. AT EST.
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33. IF THE REQUESTED SAMPLE(S) ARE NOT COLLECTED, CHECK OFF THE APPROPRIATE REASON & RETURN THIS FORM TO THE LAB INDICATED ABOVE.

(72) REQUESTED PRODUCT(S) NOT PRODUCED DURING THE SAMPLING TIME FRAME (If checked, plant will be subject to sampling at a later date.)

(60) PLANT DOES NOT SLAUGHTER SPECIES/CLASS OR PRODUCE THE REQUESTED PRODUCTS (If checked, plant will be removed from this sampling program.)

(67) NEEDED SUPPLIES OR APPROPRIATE SHIPPING CONTAINER NOT AVAILABLE

(63) OTHER (Specify): _____

PART III - LABORATORY RECEIPT INFORMATION

34. SAMPLE PACKAGING <input type="checkbox"/> 3034 Intact Package <input type="checkbox"/> 3035 Non-Intact Package	35. SAMPLE RECEIPT DATE
36. PRODUCT CODE	37. NO. SAMPLES IN COMPOSITE
38. SAMPLE RECEIPT TEMPERATURE	39. SAMPLE RECEIPT CONDITION CODE
40. SEAL CONDITION CODE	41. DISCARD CONDITION CODE

Internal lab code here	U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE	Attachment 1
	REQUESTED SAMPLE PROGRAMS	Barcode here
<input type="checkbox"/> FOOD CHEMISTRY	<input checked="" type="checkbox"/> MICROBIOLOGY	<input type="checkbox"/> RESIDUE
		1. SAMPLE FORM NO. 31999999

PART II - SAMPLE COLLECTION AND MAILING INSTRUCTIONS

2. SAMPLE TYPE CODE 08	3. EST. NO. 00110 G	4. COLLECT TISSUES/SAMPLES ON			5. REGION/DISTRICT 04	6. STATE 99	7. CIRCUIT/IPO 99
8. ESTABLISHMENT ADDRESS / SAMPLE COLLECTION ADDRESS (i.e., Est., Retail Store) USDA, FSIS, Inspector-in-Charge Est. 00110 G My Company Eggs, Inc PO Box 99999 Anytown, ST 00000-0000		Day of:		Week of:	Within 30 days of: May 19, 1997		
10. SLAUGHTER CLASS CODE				11. SPECIES TO COLLECT	12. TISSUE	13. ANALYSIS REQUESTED Salmonella	
14. PROJECT NO. EM31		15. COUNTRY OF ORIGIN			16. COUNTRY CODE	17. FOREIGN EST. NO.	

18. ADDITIONAL INSTRUCTIONS
PROJECT NAME: Salmonella in Pasteurized Liquid, Frozen, or Dried Egg Products
PRODUCT: EW

19. DATE COLLECTED	20. DATE SENT TO THE LAB	21. PRODUCT TEMPERATURE	22. PRODUCT HELD <input type="checkbox"/> Yes <input type="checkbox"/> No
23. FSIS 9540-1 NO.	24. LOT NO.	25. IMPROPER STORAGE <input type="checkbox"/> Normal (06) <input type="checkbox"/> Increased (07) <input type="checkbox"/> Special (53) <input type="checkbox"/> Hold (24)	
26. PRODUCER / DEALER / OWNER-NAME / ADDRESS / STATE / ZIP CODE			27. ANIMAL ID (Tag No.)

28. REMARKS
 Production Date: 97 - Seal Number: _____
 Product Name: _____ Final Intact Package: ___ Yes ___ No
 Production/Lot Code: _____

29. COLLECTOR'S SIGNATURE	30. NAME OF COLLECTOR (Print)	31. BADGE NO.	32. TELEPHONE NO. AT EST.
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33. IF THE REQUESTED SAMPLE(S) ARE NOT COLLECTED, CHECK OFF THE APPROPRIATE REASON & RETURN THIS FORM TO THE LAB INDICATED ABOVE.

(72) REQUESTED PRODUCT(S) NOT PRODUCED DURING THE SAMPLING TIME FRAME (If checked, plant will be subject to sampling at a later date.)
 (60) PLANT DOES NOT SLAUGHTER SPECIES/CLASS OR PRODUCE THE REQUESTED PRODUCTS (If checked, plant will be removed from this sampling program.)
 (57) NEEDED SUPPLIES OR APPROPRIATE SHIPPING CONTAINER NOT AVAILABLE.
 (53) OTHER (Explain): _____

PART III - LABORATORY RECEIPT INFORMATION

34. SAMPLE PACKAGING <input type="checkbox"/> 3034 Intact Package <input type="checkbox"/> 3035 Non-intact Package	35. SAMPLE RECEIPT DATE	
36. PRODUCT CODE	37. NO. SAMPLES IN COMPOSITE	38. SAMPLE RECEIPT TEMPERATURE
39. SAMPLE RECEIPT CONDITION CODE	40. SEAL CONDITION CODE	41. DISCARD CONDITION CODE

Internal lab code here	U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE		Barcode here
	REQUESTED SAMPLE PROGRAMS		1. SAMPLE FORM NO. 03099999
		<input checked="" type="checkbox"/> FOOD CHEMISTRY <input type="checkbox"/> MICROBIOLOGY <input type="checkbox"/> RESIDUE	

PART I. SAMPLE COLLECTION AND MATERIAL RESTRICTIONS

2. SAMPLE TYPE CODE 08	3. EST. NO. 00032 P	4. COLLECT TISSUES/SAMPLES ON			5. REGION/DISTRICT 06	6. STATE 99	7. CIRCUIT/FO 21
		Day of:	Week of:	Within 30 days of: 5-27-97			
8. ESTABLISHMENT ADDRESS / SAMPLE COLLECTION ADDRESS (i.e., Est., Retail Store) USDA, FSIS, Inspector-in-Charge Est. 00032 P Hometown Poultry, Inc. PO Box 123 Hometown, ST 00000-0000				9. NAME & ADDRESS OF RECEIVING LABORATORY USDA, FSIS, OPHS, Eastern Laboratory Nutritional Labeling Section Russell Research Ctr, College St Rd Athens, GA 30605-2720			
10. SLAUGHTER CLASS CODE	11. SPECIES TO COLLECT	12. TISSUE	13. ANALYSIS REQUESTED Nutrition analyses as directed by label				
14. PROJECT NO. NLO2	15. COUNTRY OF ORIGIN		16. COUNTRY CODE	17. FOREIGN EST. NO.			
15. ADDITIONAL INSTRUCTIONS Product: Healthy Choice Honey Mustard Chicken							

PART II. COLLECTOR SAMPLE INFORMATION (To be completed by sample collector)

19. DATE COLLECTED	20. DATE SENT TO THE LAB	21. PRODUCT TEMPERATURE	22. PRODUCT HELD <input type="checkbox"/> Yes <input type="checkbox"/> No	
23. FSIS 9540-1 NO.	24. LOT NO.	25. TEMPERATURE <input type="checkbox"/> Normal (06) <input type="checkbox"/> Increased (07)	<input type="checkbox"/> Special (53) <input type="checkbox"/> Hold (24)	
26. PRODUCER / DEALER / OWNER-NAME / ADDRESS (State and ZIP Code)				27. ANIMAL ID (Tag No.)
29. REMARKS				

29. COLLECTOR'S SIGNATURE	30. NAME OF COLLECTOR (Print)	31. BADGE NO.	32. TELEPHONE NO. AT EST.
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33. IF THE REQUESTED SAMPLES ARE NOT COLLECTED, CHECK OFF THE APPROPRIATE REASON & RETURN THIS FORM TO THE LAB INDICATED ABOVE.

(72) REQUESTED PRODUCT(S) NOT PRODUCED DURING THE SAMPLING TIME FRAME (If checked, plant will be subject to sampling at a later date.)

(80) PLANT DOES NOT SLAUGHTER SPECIES/CLASS OR PRODUCE THE REQUESTED PRODUCT(S) (If checked, plant will be removed from this sampling program.)

(87) NEEDED SUPPLIES OR APPROPRIATE SHIPPING CONTAINER NOT AVAILABLE.

(99) OTHER (Specify):

PART III. LABORATORY RECEIPT INFORMATION

34. SAMPLE PACKAGING <input type="checkbox"/> 3034 Intact Package <input type="checkbox"/> 3035 Non-Intact Package		35. SAMPLE RECEIPT DATE
36. PRODUCT CODE	37. NO. SAMPLES IN COMPOSITE	38. SAMPLE RECEIPT TEMPERATURE
39. SAMPLE RECEIPT CONDITION CODE	40. SEAL CONDITION CODE	41. DISCARD CONDITION CODE

<p><i>Internal lab code here</i></p>	<p>U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE</p> <p>REQUESTED SAMPLE PROGRAMS</p> <p><input checked="" type="checkbox"/> FOOD CHEMISTRY <input type="checkbox"/> MICROBIOLOGY <input type="checkbox"/> RESIDUE</p>	<p>Attachment 1 <i>Barcode here</i></p> <p>1. SAMPLE FORM NO. 03099999</p>
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PART I. SAMPLE COLLECTION AND MARKING INSTRUCTIONS

2. SAMPLE TYPE CODE 16	3. EST. NO. 00038 M	4. COLLECT TISSUES/SAMPLES ON			5. REGION/DISTRICT 6	6. STATE 99	7. CIRCUIT/IFO 21
		Day of:	Week of: Apr 20, 1997	Within 30 days of:			
8. ESTABLISHMENT ADDRESS / SAMPLE COLLECTION ADDRESS (i.e., Est., Retail Store) USDA, FSIS, Inspector-in-Charge Est. 00038 M My Company Meats, Inc. PO Box 99999 Anytown, ST 00000-0000				9. NAME & ADDRESS OF RECEIVING LABORATORY			
10. SLAUGHTER CLASS CODE	11. SPECIES TO COLLECT	12. TISSUE	13. ANALYSIS REQUESTED Protein Fat-free				
14. PROJECT NO. Protein Fat-free	15. COUNTRY OF ORIGIN		16. COUNTRY CODE	17. FOREIGN EST. NO.			
18. ADDITIONAL INSTRUCTIONS							

PART II. COLLECT SAMPLE INFORMATION (To be completed by sample collector)

19. DATE COLLECTED	20. DATE SENT TO THE LAB	21. PRODUCT TEMPERATURE	22. PRODUCT HELD <input type="checkbox"/> Yes <input type="checkbox"/> No
23. FSIS 9540-1 NO.	24. LOT NO.	25. PRODUCT CONDITION <input type="checkbox"/> Normal (06) <input type="checkbox"/> Increased (07) <input type="checkbox"/> Special (53) <input type="checkbox"/> Hold (24)	
26. PRODUCER / DEALER / OWNER-NAME / ADDRESS / STATE / ZIP CODE			27. ANIMAL ID (Tag No.)
28. REMARKS			

29. COLLECTOR'S SIGNATURE	30. NAME OF COLLECTOR (Print)	31. BADGE NO.	32. TELEPHONE NO. AT EST.
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33. IF THE REQUESTED SAMPLES ARE NOT COLLECTED, CHECK OFF THE APPROPRIATE REASON & RETURN THIS FORM TO THE LAB INDICATED ABOVE.

(22) REQUESTED PRODUCT NOT PRODUCED DURING THE SAMPLING TIME FRAME (if checked, plant will be subject to sampling at a later date)

(53) PLANT DOES NOT SLAUGHTER SPECIES CLASS OR PRODUCE THE REQUESTED PRODUCTS (if checked, plant will be removed from (its sampling program))

(67) NEEDED SUPPLIES OR APPROPRIATE SHIPPING CONTAINER NOT AVAILABLE

(83) OTHER (explain)

PART III. LABORATORY RECEIPT INFORMATION

34. SAMPLE PACKAGING <input type="checkbox"/> 3034 Intact Package <input type="checkbox"/> 3035 Non-Intact Package		35. SAMPLE RECEIPT DATE
36. PRODUCT CODE	37. NO. SAMPLES IN COMPOSITE	38. SAMPLE RECEIPT TEMPERATURE
39. SAMPLE RECEIPT CONDITION CODE	40. SEAL CONDITION CODE	41. DISCARD CONDITION CODE

<i>Internal lab code here</i>	U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE		<i>Barcode here</i>
	REQUESTED SAMPLE PROGRAMS		
	<input type="checkbox"/> FOOD CHEMISTRY	<input type="checkbox"/> MICROBIOLOGY	<input checked="" type="checkbox"/> RESIDUE
			1. SAMPLE FORM NO. 999999

PART I. SAMPLE COLLECTION AND MARKING INSTRUCTIONS

2. SAMPLE TYPE CODE 01	3. EST. NO. 00032 P	4. COLLECT TISSUES/SAMPLES ON			5. REGION/DISTRICT 06	6. STATE 99	7. CIRCUIT/IFO 21
		Day of: 7-2-97	Week of:	Within 30 days of:			
8. ESTABLISHMENT ADDRESS / SAMPLE COLLECTION ADDRESS (i.e., Est., Retail Store) USDA, FSIS, Inspector-in-Charge 00032 P Hometown Poultry, Inc. PO Box 123 Hometown, ST 00000-0000				9. NAME & ADDRESS OF RECEIVING LABORATORY USDA, FSIS, OPHS, Midwestern Lab Microbiology Section 4300 Goodfellow Blvd., Bldg 105-D St. Louis, MO 63120-1687			
10. SLAUGHTER CLASS CODE 63	11. SPECIES TO COLLECT Mature Chicken	12. TISSUE Liver, Muscle, Kidney	13. ANALYSIS REQUESTED 200, 800, 926				
14. PROJECT NO.	15. COUNTRY OF ORIGIN	16. COUNTRY CODE	17. FOREIGN EST. NO.				
18. ADDITIONAL INSTRUCTIONS							

PART II. COLLECT SAMPLE INFORMATION (To be completed by sample collector)

19. DATE COLLECTED	20. DATE SENT TO THE LAB	21. PRODUCT TEMPERATURE	22. PRODUCT HELD <input type="checkbox"/> Yes <input type="checkbox"/> No	
23. FSIS 9540-1 NO.	24. LOT NO.	25. IMPORTS <input type="checkbox"/> Normal (06) <input type="checkbox"/> Increased (07) <input type="checkbox"/> Special (53) <input type="checkbox"/> Hold (24)		
26. PRODUCER / DEALER / OWNER-NAME / ADDRESS / STATE / ZIP CODE				27. ANIMAL ID (Tag No.)
28. REMARKS				

29. COLLECTOR'S SIGNATURE	30. NAME OF COLLECTOR (Print)	31. BADGE NO.	32. TELEPHONE NO. AT EST.
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IF THE REQUESTED SAMPLE(S) ARE NOT COLLECTED, CHECK OFF THE APPROPRIATE REASON & RETURN THIS FORM TO THE LAB INDICATED ABOVE.

REQUESTED PRODUCT(S) NOT PRODUCED DURING THE SAMPLING TIME FRAME (if checked, plant will be subject to sampling at a later date.)

PLANT DOES NOT SLAUGHTER SPECIES/CLASS OR PRODUCE THE REQUESTED PRODUCTS (if checked, plant will be removed from this sampling program.)

NEEDED SUPPLIES OR APPROPRIATE SHIPPING CONTAINER NOT AVAILABLE.

OTHER (Specify):

PART III. LABORATORY RECEIPT INFORMATION

34. SAMPLE PACKAGING <input type="checkbox"/> 3034 Intact Package <input type="checkbox"/> 3035 Non-Intact Package	35. SAMPLE RECEIPT DATE	
36. PRODUCT CODE	37. NO. SAMPLES IN COMPOSITE	38. SAMPLE RECEIPT TEMPERATURE
39. SAMPLE RECEIPT CONDITION CODE	40. SEAL CONDITION CODE	41. DISCARD CONDITION CODE

ATTACHMENT 2
MICROBIOLOGY SAMPLING

RTE Microbiology Verification Testing Program

PROJECT CODE AND NAME	ALLRTE – Random Verification Sampling of RTE Meat and Poultry Products
PRODUCT TO SAMPLE	<p>RANDOMLY select the product to sample from ALL RTE products produced at the establishment, with the exception of the following products: Lard, margarine, lard margarine, mixtures of rendered animal fats, popped pork skins, pork rinds, dried soup bases, concentrated (high salt content) soup mixes, pickled pig’s feet, or product labeled “For Further Processing” in which the product is expected to receive a lethality treatment at another federally-inspected establishment. (9CFR430.4 still applies to these products if they are post-lethality exposed)</p> <p>NOTE: DO NOT sample the same lot of a product for both ALLRTE and RTERISK1.</p>
ANALYZED FOR	<i>Listeria monocytogenes</i> AND <i>Salmonella</i> . If product is a dry or semi-dry fermented sausage or fully cooked meat patties, it will also be analyzed for <i>Escherichia coli</i> O157:H7.
SPECIAL COLLECTION INSTRUCTIONS	Randomly select a day, shift, and time within the sample collection time frame. Collect enough INTACT product so that at least TWO pounds of product are submitted to the laboratory for analysis. If an intact sample of the product is too large to submit to the laboratory, ask the establishment to slack fill or short weight a package to two pounds. If this is not possible, contact the laboratory to see if a larger shipping container is available.
SAMPLE REQUEST FORM	Fill out the form according to the instructions on pages 5 - 7 of this directive (FSIS Directive 10,210.1). Place the sample request form and a copy of the label in a plastic bag and place the plastic bag into the shipping container with the sample and seal per FSIS Directive 7355.1, rev. 2. If no sample is collected, complete Block 33 and mail the form to the laboratory listed in Block 9.
ESTABLISHMENT NOTIFICATION	Give establishment management sufficient notification of sampling so that the product represented by the sample may be held. Holding product is at the option of the establishment.
SPECIAL SHIPPING INSTRUCTIONS	Ship AFTER product represented by the sample has passed pre-shipment review. Complete all requested information in block 28 of the sample request form. Identify sample and seal according to FSIS Directive 7,355.1, rev. 2. Ship refrigerated or frozen. Use sufficient frozen coolant to keep samples cold during transit. Ship samples Monday through Friday so that they arrive at the laboratory overnight. A sample box shipped on Fridays must have a Saturday Delivery sticker on it and Saturday delivery marked on the shipping label to avoid delivery delays and discarded samples. Do not ship samples on Saturdays or on the day before a Federal holiday.
REFERENCES	FSIS Directive 10,240.4; FSIS Directive 7355.1 Rev. 2

RTE Microbiology Verification Testing Program

PROJECT CODE AND NAME	RTERISK1 – Verification Sampling of RTE Meat and Poultry Products, By 10,240.4 Priority List
PRODUCT TO SAMPLE	Select the product to sample according to the risk priority list in FSIS Directive 10,240.4, page 8, with the exception of the following products: Lard, margarine, lard margarine, mixtures of rendered animal fats, popped pork skins, pork rinds, dried soup bases, concentrated (high salt content) soup mixes, pickled pig’s feet, or product labeled “For Further Processing” in which the product is expected to receive a lethality treatment at another federally-inspected establishment. (9CFR430.4 still applies to these products if they are post-lethality exposed.) NOTE: DO NOT sample the same lot of a product for both ALLRTE and RTERISK1.
ANALYZED FOR	<i>Listeria monocytogenes</i> AND <i>Salmonella</i> . If product is a dry or semi-dry fermented sausage or fully cooked meat patties, it will also be analyzed for <i>Escherichia coli</i> O157:H7.
SPECIAL COLLECTION INSTRUCTIONS	Randomly select a day, shift, and time within the sample collection time frame. Collect enough INTACT product so that at least TWO pounds of product are submitted to the laboratory for analysis. If an intact sample of the product is too large to submit to the laboratory, ask the establishment to slack fill or short weight a package to two pounds. If this is not possible, contact the laboratory to see if a larger shipping container is available.
SAMPLE REQUEST FORM	Fill out the form according to the instructions on pages 5 - 7 of this directive (FSIS Directive 10,210.1). Place the sample request form and a copy of the label in a plastic bag and place the plastic bag into the shipping container with the sample and seal per FSIS Directive 7355.1, rev. 2. If no sample is collected, complete Block 33 and mail the form to the laboratory listed in Block 9.
ESTABLISHMENT NOTIFICATION	Give establishment management sufficient notification of sampling so that the product represented by the sample may be held. Holding product is at the option of the establishment.
SPECIAL SHIPPING INSTRUCTIONS	Ship AFTER product represented by the sample has passed pre-shipment review. Complete all requested information in block 28 of the sample request form. Identify sample and seal according to FSIS Directive 7,355.1, rev. 2. Ship refrigerated or frozen. Use sufficient frozen coolant to keep samples cold during transit. Ship samples Monday through Friday so that they arrive at the laboratory overnight. A sample box shipped on Fridays must have a Saturday Delivery sticker on it and Saturday delivery marked on the shipping label to avoid delivery delays and discarded samples. Do not ship samples on Saturdays or on the day before a Federal holiday.
REFERENCES	FSIS Directive 10,240.4; FSIS Directive 7355.1 Rev. 2

RTE Microbiology Verification Testing Program

PROJECT CODE AND NAME	INTPROD - Intensified Sampling of Ready-to-Eat Meat and Poultry Products
PRODUCT TO SAMPLE	As directed by District Office or Headquarters
ANALYZED FOR	As indicated in block 13 of FSIS Form 10,210-3
SPECIAL COLLECTION INSTRUCTIONS	Randomly collect one sample for each sample request form received, all from the same lot of product . For each sample, collect enough INTACT product so that at least TWO pounds of product are submitted to the laboratory for analysis. If an intact sample of the product is too large to submit to the laboratory, ask the establishment to slack fill or short weight a package to two pounds. If this is not possible, contact the laboratory to see if a larger shipping container is available. If not, submit the sample request form to the lab with block 33 marked code 53, other reason for non-collection, with the appropriate explanation. .
SAMPLE REQUEST FORM	Fill out the form according to the instructions on pages 5 - 7 of this directive (FSIS Directive 10,210.1). Place the sample request form and a copy of the label in a plastic bag and place the plastic bag into the shipping container with the sample and seal per FSIS Directive 7355.1, rev. 2. If no sample is collected, complete Block 33 and mail the form to the laboratory listed in Block 9.
ESTABLISHMENT NOTIFICATION	Give establishment management sufficient notification of sampling so that the product represented by the sample may be held. Holding product is at the option of the establishment.
SPECIAL SHIPPING INSTRUCTIONS	Ship AFTER product represented by the sample has passed pre-shipment review. Complete all requested information in block 28 of the sample request form. Identify sample and seal according to FSIS Directive 7,355.1, rev. 2. Ship refrigerated or frozen. Use sufficient frozen coolant to keep samples cold during transit. Ship samples Monday through Friday so that they arrive at the laboratory overnight. A sample box shipped on Fridays must have a Saturday Delivery sticker on it and Saturday delivery marked on the shipping label to avoid delivery delays and discarded samples. Do not ship samples on Saturdays or on the day before a Federal holiday.
REFERENCES	FSIS Directive 10,240.4; FSIS Directive 7355.1 Rev. 2

RTE Microbiology Verification Testing Program

PROJECT CODE AND NAME	INTCONT - Intensified Sampling of Food Contact Surfaces During the Production of Ready-to-Eat Meat and Poultry Products
SAMPLE COLLECTOR	Personnel trained in environmental sampling
SAMPLE TO COLLECT	Swabs from surfaces of utensils or equipment with which exposed RTE product has direct contact (e.g. conveyor belts, knives, tabletops), that represent the conditions under which the sampled lot was processed.
ANALYZED FOR	<i>Listeria monocytogenes</i>
SPECIAL COLLECTION INSTRUCTIONS	Collect one sample for each form received. Collect samples that represent the conditions under which the sampled product lot was produced. Collect samples during the production shift, not pre-operational, but without disrupting production, such as during breaks and at the end of a shift.
SAMPLE REQUEST FORM	Fill out the form according to the instructions on pages 5 - 7 of this directive (FSIS Directive 10,210.1). Place the sample request form and a copy of the label in a plastic bag and place the plastic bag into the shipping container with the sample and seal per FSIS Directive 7355.1, rev. 2. If no sample is collected, complete Block 33 and mail the form to the laboratory listed in Block 9.
ESTABLISHMENT NOTIFICATION	Give establishment management sufficient notification of sampling so that the product represented by the sample may be held. Holding product is at the option of the establishment.
SPECIAL SHIPPING INSTRUCTIONS	Ship AFTER product represented by the sample has passed pre-shipment review. Complete all requested information in block 28 of the sample request form. Identify sample and seal according to FSIS Directive 7,355.1, rev. 2. Ship refrigerated. Use sufficient frozen coolant to keep samples cold during transit. Ship samples Monday through Friday so that they arrive at the laboratory overnight. A sample box shipped on Fridays must have a Saturday Delivery sticker on it and Saturday delivery marked on the shipping label to avoid delivery delays and discarded samples. Do not ship samples on Saturdays or on the day before a Federal holiday.
REFERENCES	FSIS Directive 10,240.4; FSIS Directive 7355.1 Rev. 2

RTE Microbiology Verification Testing Program

PROJECT CODE AND NAME	INTENV - Intensified Sampling of Environmental Surfaces During the Production of Ready-to-Eat Meat and Poultry Products
SAMPLE COLLECTOR	Personnel trained in environmental sampling
PRODUCT TO SAMPLE	Swab surfaces that have: indirect or potential contact with exposed RTE product in the RTE production area (e.g. mop handles or outer garments that may be handled by a person who may touch RTE product) or no contact (e.g. floors, drains, walls, overhead structures).
ANALYZED FOR	<i>Listeria monocytogenes</i>
SPECIAL COLLECTION INSTRUCTIONS	Collect one sample for each form received. Collect samples that represent the conditions under which the sampled product lot was produced. Collect samples during the production shift, not pre-operational, but without disrupting production, such as during breaks and at the end of a shift.
SAMPLE REQUEST FORM	Fill out the form according to the instructions on pages 5 - 7 of this directive (FSIS Directive 10,210.1). Place the sample request form and a copy of the label in a plastic bag and place the plastic bag into the shipping container with the sample and seal per FSIS Directive 7355.1, rev. 2. If no sample is collected, complete Block 33 and mail the form to the laboratory listed in Block 9.
ESTABLISHMENT NOTIFICATION	Give establishment management sufficient notification of sampling so that the product represented by the sample may be held. Holding product is at the option of the establishment.
SPECIAL SHIPPING INSTRUCTIONS	Ship AFTER product represented by the sample has passed pre-shipment review. Complete all requested information in block 28 of the sample request form. Identify sample and seal according to FSIS Directive 7,355.1, rev.2. Ship refrigerated. Use sufficient frozen coolant to keep samples cold during transit. Ship samples Monday through Friday so that they arrive at the laboratory overnight. A sample box shipped on Fridays must have a Saturday Delivery sticker on it and Saturday delivery marked on the shipping label to avoid delivery delays and discarded samples. Do not ship samples on Saturdays or on the day before a Federal holiday.
REFERENCES	FSIS Directive 10,240.4; FSIS Directive 7355.1 Rev. 2

**Product Sampling - Microbiology
Imported Ready-to-Eat Meat and/or Poultry Products**

Project Numbers	IMVRTE and FIMVRTE
Program Title	Import Microbiological Verification Testing - Ready-to-Eat Products
Program Dates	Effective May 1, 2002
Analyzed for	<i>Salmonella</i> and <i>Listeria monocytogenes</i> . If the product is fully-cooked meat patties, it will also be analyzed for <i>E. coli</i> O157:H7. If the product is a dry or semi-dry fermented sausage, it will also be analyzed for <i>E. coli</i> O157:H7 and staphylococcal enterotoxin.
Product to Sample	Any READY-TO-EAT meat and/or poultry product produced under HACCP process 03E, 03F, 03G, or 03I. See FSIS Directive 10,240.2 for further guidance.
Collection Instructions	Collect enough INTACT product so that at least TWO pounds of product are submitted to the laboratory for analysis. See FSIS Import Inspection Procedures Manual, Part 3, Section 4 for further information.
Sample Request Form	Fill out the form according to the instruction on pages 5 – 7 of this directive. Place the sample request form and a copy of the label in a plastic bag and place the plastic bag into the shipping container with the sample. Sample request forms must be complete or the sample will be discarded.
Establishment Management Notification	Give import establishment management sufficient notification of sampling so that the sampled product may be held. Holding product is at the option of the importer.
Shipment	Refrigerated or frozen. Ship to the laboratory listed in block 9 of the sample request form and on the pre-addressed label. Use sufficient frozen coolant to keep samples cold during transit. Ship samples Monday through Friday so that they arrive at the laboratory overnight. A sample box shipped on Friday must have a Saturday Delivery sticker on it and Saturday delivery marked on the shipping label to avoid delivery delays and discarded samples. Do not ship samples on Saturdays or on the day before a Federal holiday.
References	FSIS Directive 10,240.2 Import Inspection Procedures Manual, Part 3, Section 4

Product Sampling - Microbiology
MT08 - Imported Raw Ground or Comminuted Beef or Veal (Beef or Veal Only)

Project Number	MT08
Program Title	<i>E. coli</i> O157:H7 in Raw Ground or Comminuted Beef or Veal
Program Dates	Ongoing
Analyzed for	<i>E. coli</i> O157:H7
Product to Sample	Raw Ground or Comminuted Beef or Veal Products including Ground Beef, Hamburger, Beef Patties, Beef Patty Mix, <i>etc.</i> Shipments including certification as described in FSIS Directive 10,010.1, Section VIII.C., will not be sampled.
Collection Instructions	PATTIES: Using aseptic techniques, randomly select enough patties from one container to obtain approximately one pound of product. ALL OTHER GROUND PRODUCT: Collect ONLY intact packages, ten pounds or less. Randomly select one intact sample unit, or enough intact units to provide at least one pound of product to the laboratory for analysis. (Follow Import Inspection Procedures Manual, Part 3, Section 5)
Sample Request Form	Fill out the form according to the instruction on pages 5 – 7 of this directive. Place the sample request form and a copy of the label in a plastic bag and place the plastic bag into the shipping container with the sample. Sample request forms must be complete or the sample will be discarded.
Establishment Management Notification	Give import establishment management sufficient notification of sampling so that the sampled product may be held. Holding product is at the option of the importer.
Shipment	Refrigerated or frozen. Ship to the laboratory listed in block 9 of the sample request form and on the pre-addressed label. Use sufficient frozen coolant to keep samples cold during transit. Ship samples Monday through Friday so that they arrive at the laboratory overnight. A sample box shipped on Friday must have a Saturday Delivery sticker on it and Saturday delivery marked on the shipping label to avoid delivery delays and discarded samples. Do not ship samples on Saturdays or on the day before a Federal holiday.
References	FSIS Directive 10,230.2 FSIS Directive 10,010.1 Import Inspection Procedures Manual, Part 3, Section 5

Product Sampling - Microbiology
MT03/MT04 - Raw Ground or Comminuted Beef or Veal (Beef or Veal Only)
Federal Program

Project Number	MT03/MT04
Program Title	<i>E. coli</i> O157:H7 Raw Ground or Comminuted Beef or Veal
Program Dates	Ongoing
Analyzed for	<i>E. coli</i> O157:H7
Product to Sample	Raw Ground or Comminuted Beef or Veal Products including Ground Beef, Hamburger, Beef Patties, Beef Patty Mix, <i>etc.</i>
Collection Instructions	SEE GUIDELINES ON PAGE 25. At a RANDOMLY selected day, shift, and time within the sample collection timeframe indicated in block 4 of FSIS Form 10,210-3, ASEPTICALLY collect a RAW, UNFROZEN 1 pound sample prior to packaging and freezing. Use the sterile sample bag that has been provided to you for this purpose. Close the bag securely. Label the bag with the provided sample identification label.
Sample Request Form	Fill out the form according to the instructions. Place the sample request form in a plastic bag and place the plastic bag into the shipping container with the samples. If product requested is unavailable for sampling, complete Block 33 and mail the form to the laboratory listed in Block 9 and on the PRE-ADDRESSED LABEL.
Establishment Management Notification	Give establishment management sufficient notification of sampling so that the sampled product may be held. Remind establishment management of its option to hold the sampled lot.
Shipment	SEE GUIDELINES ON PAGE 25. Ship to the laboratory listed in Block 9 of the sample request form and on the PRE-ADDRESSED LABEL. Ship via overnight courier the same day as collected, or as soon as overnight courier is available, as described in the guidelines on page 25. Use sufficient FROZEN COOLANT to keep samples cold during transit. If samples are collected on a Friday, designate SATURDAY DELIVERY. Do not ship samples on the day before a Federal holiday.
References	FSIS Directive 10,230.2 FSIS Directive 10,010.1

Product Sampling - Microbiology
MT05/MT06 - Raw Ground or Comminuted Beef or Veal (Beef or Veal Only)
Retail Program

Project Number	MT05/MT06
Program Title	<i>E. coli</i> O157:H7 Raw Ground or Comminuted Beef or Veal
Program Dates	Ongoing
Analyzed for	<i>E. coli</i> O157:H7
Product to Sample	Raw Ground or Comminuted Beef or Veal Products including Ground Beef, Hamburger, Beef Patties, Beef Patty Mix, <i>etc.</i>
Collection Instructions	SEE GUIDELINES ON PAGE 25. Randomly select a retail store. If possible have a store employee collect a 1 pound sample right out of the grinder. Purchase this sample. Otherwise, RANDOMLY select and purchase a RAW, UNFROZEN 1 pound sample. Place the packaged sample in the sample bag, which has been provided to you for this purpose. Close the bag securely. Label the bag with the provided sample identification label. (Follow FSIS Directive 8150.1, Rev. 1, 4/5/90.)
Sample Request Form	Fill out the form according to the instructions. Place the sample request form in a plastic bag and place the plastic bag into the shipping container with the samples. If product requested is unavailable for sampling, complete Block 33 and mail the form to the laboratory listed in Block 9 and on the PRE-ADDRESSED LABEL.
Store Management Notification	Give store management sufficient notification of sampling so that the sampled product may be held. Remind store management of its option to hold the sampled lot.
Shipment	SEE GUIDELINES ON PAGE 25. Ship to the laboratory listed in Block 9 of the sample request form and on the PRE-ADDRESSED LABEL. Ship via overnight courier the same day as collected, or as soon as overnight courier is available, as described in the guidelines on page 25. Use sufficient FROZEN COOLANT to keep samples cold during transit. If samples are collected on a Friday, designate SATURDAY DELIVERY. Do not ship samples on the day before a Federal holiday.
References	FSIS Directive 8150.1, Rev. 1, 4/5/90 FSIS Directive 10,010.1

Additional Shipping Guidelines for MT03, MT04, MT05, and MT06:

FSIS inspection program personnel may collect a scheduled MT03, MT04, MT05, OR MT06 sample at **any** randomly selected day, shift and time within the sample collection timeframe on FSIS Form 10,210-3. Shipping would have to occur at the **next available** Federal Express pickup time, as follows:

1. Samples collected **before** Federal Express pickup Monday through Friday should be held **refrigerated** until shipped that **same** day.
2. Samples collected **after** Federal Express pickup Monday through Thursday should be held **refrigerated overnight** and shipped the **next** day.
3. Samples collected during the **weekend** (after Federal Express pickup Friday through Sunday night) should be **frozen** and shipped on **Monday**. Note: If Monday is a holiday that Federal Express does not pick up samples, they may be held frozen until shipping on Tuesday.
4. Inspection program personnel should ensure that sample integrity and security is maintained at all times.
5. Samples not meeting the above shipping criteria will be discarded upon receipt at the laboratory.

Product Sampling - Microbiology
EM31 - *Salmonella* in Pasteurized Egg Products (Eggs)

Project Number	EM31
Program Title	<i>Salmonella</i> in Pasteurized Liquid, Frozen, or Dried Egg Products
Program Dates	Ongoing
Analyzed for	<i>Salmonella</i>
Product to Sample	Egg Whites with or without added ingredients
Collection Instructions	RANDOMLY collect an INTACT individual package after FINAL PACKAGING for packages weighing up to five pounds. For final packages weighing more than five pounds, ASEPTICALLY collect one sample unit. Use only sample unit containers provided by FSIS. EXCEPTION: Collect an INTACT individual package after FINAL packaging of LIQUID product in mechanically sealed containers weighing up to a maximum of twenty pounds. HOWEVER, slack filling of mechanically sealed containers, or substituting SMALLER mechanically sealed like containers for LARGE mechanically sealed containers is permitted. Identify each sample container with a production code and product name. (Follow EPID Instructions for Sampling Egg Products for Microbiological Analysis, May 1997.)
Sample Request Form	Fill out the form according to the instructions. Place a copy of the product label and the sample request form in a plastic bag and place the plastic bag into the shipping container with the samples. If product requested is unavailable for sampling, complete Block 33 and mail the form to the laboratory listed in Block 9 and on the PRE-ADDRESSED LABEL.
Plant Management Notification	Notify plant management AT THE TIME OF SAMPLING. Remind plant management of its option to hold the sampled lot.
Shipment	REFRIGERATED or FROZEN. Ship to the laboratory listed In Block 9 of the sample request form and on the PRE-ADDRESSED LABEL. Use sufficient FROZEN COOLANT to keep FROZEN samples FROZEN during transit and to keep refrigerated samples cold during transit. SHIP samples so they ARRIVE in the laboratory on a WEEKDAY. Do not ship samples on the day before a Federal holiday.
References	EPID Instructions for Sampling Egg Products for Microbiological Analysis, May 1997

Product Sampling - Microbiology
EM32 - *Salmonella* in Pasteurized Egg Products (Eggs)

Project Number	EM32
Program Title	<i>Salmonella</i> in Pasteurized Liquid, Frozen, or Dried Egg Products
Program Dates	Ongoing
Analyzed for	<i>Salmonella</i>
Product to Sample	Whole Eggs (with less than 2% added ingredients other than salt or sugar), or Yolks (with less than 2% added ingredients other than salt or sugar)
Collection Instructions	RANDOMLY collect an INTACT individual package after FINAL PACKAGING for packages weighing up to five pounds. For final packages weighing more than five pounds, ASEPTICALLY collect one sample unit. Use only sample unit containers provided by FSIS. EXCEPTION: Collect INTACT individual package(s) after FINAL packaging of LIQUID product in mechanically sealed containers weighing up to a maximum of twenty pounds. HOWEVER, slack filling of mechanically sealed containers, or substituting SMALLER mechanically sealed like containers for LARGE mechanically sealed containers is permitted. Identify each sample container with a production code and product name. (Follow EPID Instructions for Sampling Egg Products for Microbiological Analysis, May 1997.)
Sample Request Form	Fill out the form according to the instructions. Place a copy of the product label and the sample request form in a plastic bag and place the plastic bag into the shipping container with the samples. If product requested is unavailable for sampling, complete Block 33 and mail the form to the laboratory listed in Block 9 and on the PRE-ADDRESSED LABEL.
Plant Management Notification	Notify plant management AT THE TIME OF SAMPLING. Remind plant management of its option to hold the sampled lot.
Shipment	REFRIGERATED or FROZEN. Ship to the laboratory listed in Block 9 of the sample request form and on the PRE-ADDRESSED LABEL. Use sufficient FROZEN COOLANT to keep FROZEN samples FROZEN during transit and to keep refrigerated samples cold during transit. SHIP samples so they ARRIVE in the laboratory on a WEEKDAY. Do not ship samples on the day before a Federal holiday.
References	EPID Instructions for Sampling Egg Products for Microbiological Analysis, May 1997

Product Sampling - Microbiology
EM33 - *Salmonella* in Pasteurized Egg Products (Eggs)

Project Number	EM33
Program Title	<i>Salmonella</i> in Pasteurized Liquid, Frozen, or Dried Egg Products
Program Dates	Ongoing
Analyzed for	<i>Salmonella</i>
Product to Sample	Whole Eggs with added yolks, or Whole Egg Blends (with more than 2% added ingredients other than salt or sugar)
Collection Instructions	RANDOMLY collect an INTACT individual package after FINAL PACKAGING for packages weighing up to five pounds. For final packages weighing more than five pounds, ASEPTICALLY collect one sample unit. Use only sample unit containers provided by FSIS. EXCEPTION: Collect INTACT individual package(s) after FINAL packaging of LIQUID product in mechanically sealed containers weighing up to a maximum of twenty pounds. HOWEVER, slack filling of mechanically sealed containers, or substituting SMALLER mechanically sealed like containers for LARGE mechanically sealed containers is permitted. Identify each sample container with a production code and product name. (Follow EPID Instructions for Sampling Egg Products for Microbiological Analysis, May 1997.)
Sample Request Form	Fill out the form according to the instructions. Place a copy of the product label and the sample request form in a plastic bag and place the plastic bag into the shipping container with the samples. If product requested is unavailable for sampling, complete Block 33 and mail the form to the laboratory listed in Block 9 and on the PRE-ADDRESSED LABEL.
Plant Management Notification	Notify plant management AT THE TIME OF SAMPLING. Remind plant management of its option to hold the sampled lot.
Shipment	REFRIGERATED or FROZEN. Ship to the laboratory listed in Block 9 of the sample request form and on the PRE-ADDRESSED LABEL. Use sufficient FROZEN COOLANT to keep FROZEN samples FROZEN during transit and to keep refrigerated samples cold during transit. SHIP samples so they ARRIVE in the laboratory on a WEEKDAY. Do not ship samples on the day before a Federal holiday.
References	EPID Instructions for Sampling Egg Products for Microbiological Analysis, May 1997

Product Sampling - Microbiology
EM34 - Salmonella in Pasteurized Egg Products (Eggs)

Project Number	EM34
Program Title	<i>Salmonella</i> in Pasteurized Liquid, Frozen, or Dried Egg Products
Program Dates	Ongoing
Analyzed for	<i>Salmonella</i>
Product to Sample	Whole Eggs (with more than 2% salt or sugar added), or Yolks (with more than 2% salt or sugar added)
Collection Instructions	RANDOMLY collect an INTACT individual package after FINAL PACKAGING for packages weighing up to five pounds. For final packages weighing more than five pounds, ASEPTICALLY collect one sample unit. Use only sample unit containers provided by FSIS. EXCEPTION: Collect INTACT individual package(s) after FINAL packaging of LIQUID product in mechanically sealed containers weighing up to a maximum of twenty pounds. HOWEVER, slack filling of mechanically sealed containers, or substituting SMALLER mechanically sealed like containers for LARGE mechanically sealed containers is permitted. Identify each sample container with a production code and product name.(Follow EPID Instructions for Sampling Egg Products for Microbiological Analysis, May 1997.)
Sample Request Form	Fill out the form according to the instructions. Place a copy of the product label and the sample request form in a plastic bag and place the plastic bag into the shipping container with the samples. If product requested is unavailable for sampling, complete Block 33 and mail the form to the laboratory listed in Block 9 and on the PRE-ADDRESSED LABEL.
Plant Management Notification	Notify plant management AT THE TIME OF SAMPLING. Remind plant management of its option to hold the sampled lot.
Shipment	REFRIGERATED or FROZEN. Ship to the laboratory listed in Block 9 of the sample request form and on the PRE-ADDRESSED LABEL. Use sufficient FROZEN COOLANT to keep FROZEN samples FROZEN during transit and to keep refrigerated samples cold during transit. SHIP samples so they ARRIVE in the laboratory on a WEEKDAY. Do not ship samples on the day before a Federal holiday.
References	EPID Instructions for Sampling Egg Products for Microbiological Analysis, May 1997

Product Sampling - Microbiology
EM35 - *Salmonella* in Pasteurized Egg Products (Eggs)

Project Number	EM35
Program Title	<i>Salmonella</i> in Pasteurized Liquid, Frozen, or Dried Egg Products
Program Dates	Ongoing
Analyzed for	<i>Salmonella</i>
Product to Sample	Dried Yellow Egg Products
Collection Instructions	RANDOMLY collect an INTACT individual package after FINAL PACKAGING for packages weighing up to five pounds. For final packages weighing more than five pounds, ASEPTICALLY collect one sample unit. Use only sample unit containers provided by FSIS. Identify each sample container with a production code and product name. (Follow EPID Instructions for Sampling Egg Products for Microbiological Analysis, May 1997.)
Sample Request Form	Fill out the form according to the instructions. Place a copy of the product label and the sample request form in a plastic bag and place the plastic bag into the shipping container with the samples. If product requested is unavailable for sampling, complete Block 33 and mail the form to the laboratory listed in Block 9 and on the PRE-ADDRESSED LABEL.
Plant Management Notification	Notify plant management AT THE TIME OF SAMPLING. Remind plant management of its option to hold the sampled lot.
Shipment	ROOM TEMPERATURE. Ship to the laboratory listed in Block 9 of the sample request form and on the PRE-ADDRESSED LABEL. Do not use coolant. SHIP samples so they ARRIVE in the laboratory on a WEEKDAY. Do not ship samples on the day before a Federal holiday.
References	EPID Instructions for Sampling Egg Products for Microbiological Analysis, May 1997

Product Sampling - Microbiology
EM36 - Salmonella in Pasteurized Egg Products (Eggs)

Project Number	EM36
Program Title	<i>Salmonella</i> in Pasteurized Liquid, Frozen, or Dried Egg Products
Program Dates	Ongoing
Analyzed for	<i>Salmonella</i>
Product to Sample	Spray Dried Egg Whites (with or without added ingredients)
Collection Instructions	RANDOMLY collect an INTACT individual package after FINAL PACKAGING for packages weighing up to five pounds. For final packages weighing more than five pounds, ASEPTICALLY collect one sample unit. Use only sample unit containers provided by FSIS. Identify each sample container with a production code and product name. (Follow EPID Instructions for Sampling Egg Products for Microbiological Analysis, May 1997.)
Sample Request Form	Fill out the form according to the instructions. Place a copy of the product label and the sample request form in a plastic bag and place the plastic bag into the shipping container with the samples. If product requested is unavailable for sampling, complete Block 33 and mail the form to the laboratory listed in Block 9 and on the PRE-ADDRESSED LABEL.
Plant Management Notification	Notify plant management AT THE TIME OF SAMPLING. Remind plant management of its option to hold the sampled lot.
Shipment	ROOM TEMPERATURE. Ship to the laboratory listed in Block 9 of the sample request form and on the PRE-ADDRESSED LABEL. Do not use coolant. SHIP samples so they ARRIVE in the laboratory on a WEEKDAY. Do not ship samples on the day before a Federal holiday.
References	EPID Instructions for Sampling Egg Products for Microbiological Analysis, May 1997

Product Sampling - Microbiology
EM37 - Salmonella in Pasteurized Egg Products (Eggs)

Project Number	EM37
Program Title	<i>Salmonella</i> in Pasteurized Liquid, Frozen, or Dried Egg Products
Program Dates	Ongoing
Analyzed for	<i>Salmonella</i>
Product to Sample	Pan Dried Egg Whites
Collection Instructions	RANDOMLY collect an INTACT individual package after FINAL PACKAGING for packages weighing up to five pounds. For final packages weighing more than five pounds, ASEPTICALLY collect one sample unit. Use only sample unit containers provided by FSIS. Identify each sample container with a production code and product name. (Follow EPID Instructions for Sampling Egg Products for Microbiological Analysis, May 1997.)
Sample Request Form	Fill out the form according to the instructions. Place a copy of the product label and the sample request form in a plastic bag and place the plastic bag into the shipping container with the samples. If product requested is unavailable for sampling, complete Block 33 and mail the form to the laboratory listed in Block 9 and on the PRE-ADDRESSED LABEL.
Plant Management Notification	Notify plant management AT THE TIME OF SAMPLING. Remind plant management of its option to hold the sampled lot.
Shipment	ROOM TEMPERATURE. Ship to the laboratory listed in Block 9 of the sample request form and on the PRE-ADDRESSED LABEL. Do not use coolant. SHIP samples so they ARRIVE in the laboratory on a WEEKDAY. Do not ship samples on the day before a Federal holiday.
References	EPID Instructions for Sampling Egg Products for Microbiological Analysis, May 1997

**Product Sampling - Microbiology
MM30 - Campylobacter spp. In Chicken**

Project Number	MM30
Program Title	<i>Campylobacter spp.</i> In Chicken
Program Dates	Ongoing
Analyzed for	<i>Campylobacter spp.</i>
Product to Sample	Whole Chicken Carcasses
Collection Instructions	RANDOMLY select ONE WHOLE chicken carcass after chilling, at the end of the drip line or at the last readily accessible point prior to packing/cut-up. A <i>whole</i> carcass is required - one that has not been trimmed. Carcasses to be hot-boned may be sampled after the final wash. (Follow FSIS Directive 10,230.5. Note: The instructions for collecting raw product samples for <i>Campylobacter spp.</i> analysis are the same as for collecting samples for <i>Salmonella</i> analysis.)
Sample Request Form	Fill out the form according to the instructions on pages 5 - 7 of this directive (FSIS Directive 10,210.1). Place the sample request form in a plastic bag and place the plastic bag into the shipping container with the sample. If no sample is collected, complete Block 33 and mail the form to the laboratory listed in Block 9 and on the PRE-ADDRESSED LABEL.
Plant Management Notification	No notification of this sampling to plant management is necessary. No regulatory actions will be taken as a result of this sampling.
Shipment	Refrigerated. Use sufficient FROZEN COOLANT to keep samples cold during transit. Ship to the laboratory listed in Block 9 of the sample request form and on the PRE-ADDRESSED LABEL. SHIP samples the SAME DAY collected so they ARRIVE in the laboratory on the NEXT DAY. Do not ship samples on SATURDAY, SUNDAY or the day before a Federal holiday. If you collect the sample on Friday, you will need to attach the special "Saturday Delivery" label to the shipping container.
References	FSIS Directive 10,230.5

**Product Sampling - Microbiology
 MMxx – Baseline (species to be identified)**

Project Number	MMxx (number to baseline project specific)
Program Title	Nationwide Microbiological Baseline Data Collection Program: (species to be identified)
Program Dates	To be determined
Analyzed for	Organisms of concern, as identified in Block 13.
Product to Sample	As identified in Block 11.
Collection Instructions	Follow FSIS Directive 10,230.5 for the species identified in Block 11, and any special instructions indicated in Block 18.
Sample Request Form	Fill out the form according to the instructions on Pages 5 - 7 of this directive (FSIS Directive 10,210.1). Place the sample request form in a plastic bag and place the plastic bag into the shipping container with the sample. If no sample is collected, complete Block 33 and mail the form to the laboratory listed in Block 9 and on the PRE-ADDRESSED LABEL.
Plant Management Notification	No notification of this sampling to plant management is necessary. No regulatory actions will be taken as a result of this sampling.
Shipment	Refrigerated. Use sufficient FROZEN COOLANT to keep samples cold during transit. Ship to the laboratory listed in Block 9 of the sample request form and on the PRE-ADDRESSED LABEL. SHIP samples the SAME DAY collected so they ARRIVE in the laboratory on the NEXT DAY. Do not ship samples on SATURDAY, SUNDAY or the day before a Federal holiday. If the sample is collected on Friday, attach the special SATURDAY DELIVERY label to the shipping container.
References	FSIS Directive 10,230.5

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ATTACHMENT 3
FOOD CHEMISTRY SAMPLING

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**Product Sampling - Food Chemistry (Imports)
General Procedures**

Program Title	Imported Meat and Poultry Product Sampling-General Procedures
Program Dates	Ongoing
Analyzed for	Analytes requested by the Automated Import Inspection System(AIIS), or Field Operations Import Inspection.
Product to Sample	Imported meat and poultry products. Sampling is at a rate generated by the AIIS or Field Operations Import Inspection.
Collection Instructions	A sample may be a whole unit, more than one unit. A unit is a single processed piece (can, package etc.) If the unit weighs less than 12 ounces, select enough units to provide a sample weighing approximately one pound. Place sample in a plastic bag. Close the top of the bag by twisting it, secure it with several loops of a rubber band, then fold the twisted end over and secure with several loops of a rubber band. Use a rubber band to attach identification strip to bagged sample portion.
Sample Request Form	Fill out the form according to the instructions. Place the sample request form in a plastic bag and place in shipping container with sample.
Shipment	FROZEN, unless sample is whole unit of shelf stable or keep-refrigerated product. All samples must be mailed via the FSIS-contract overnight delivery/courier service. Mail samples so they arrive at a laboratory on a day it is open.
References	Import Inspection Manual, Part 6, Section 1

**Product Sampling - Food Chemistry (Imports)
3% Added Water Limit at the Tightened and Hold Level**

Program Title	Imported Meat and Poultry Product Sampling- 3% Added Water Limit at the Tightened and Hold Level
Program Dates	Ongoing
Analyzed for	3% Added Water Limit
Product to Sample	Imported Meat and Poultry Products- Luncheon Meats, Meat loaves, etc.
Collection Instructions	Randomly select one sample unit. A sample may be a whole unit, more than one unit. A unit is a single processed piece (can, package etc.) If the unit weighs less than 12 ounces, select enough units to provide a sample weighing approximately one pound. Place sample in a plastic bag. Close the top of the bag by twisting it, secure it with several loops of a rubber band, then fold the twisted end over and secure with several loops of a rubber band. Use a rubber band to attach identification strip to bagged sample portion. If the results exceed 4% but are less than 5%, the lot can be refused entry, or an additional 30 sample units can be analyzed.
Sample Request Form	Fill out the form according to the instructions. Place the sample request form in a plastic bag and place in shipping container with sample.
Shipment	FROZEN, unless sample is a whole unit of shelf stable or keep-refrigerated product. All samples must be mailed via the FSIS-contract overnight delivery/courier service. Mail samples so they arrive at a laboratory on a day it is open.
References	Import Inspection Manual, Part 6, Section 3

**Product Sampling - Food Chemistry (Imports)
Moisture Protein Ratio at the Tightened and Hold Level**

Program Title	Imported Meat and Poultry Product Sampling-Moisture Protein Ratio at the Tightened and Hold Level
Program Dates	Ongoing
Analyzed for	Moisture Protein Ratio
Product to Sample	Imported meat and poultry products-pepperoni, Genoa salami, etc. Sampling is at a rate generated by the AIIS or Field Operations Import Inspection.
Collection Instructions	Randomly select one sample unit. A sample may be a whole unit, more than one unit. A unit is a single processed piece (can, package etc.) If the unit weighs less than 12 ounces, select enough units to provide a sample weighing approximately one pound. Place sample in a plastic bag. Close the top of the bag by twisting it, secure it with several loops of a rubber band, then fold the twisted end over and secure with several loops of a rubber band. Use a rubber band to attach identification strip to bagged sample portion. If the result of this one sample unit is in zone A, the lot is released. If the result is in zone B or C, the lot may be refused entry, or additional samples may be selected as follows. If result was in zone B, select 6 more sample units. If result was in zone C, select 30 more sample units.
Sample Request Form	Fill out the form according to the instructions. Place the sample request form in a plastic bag and place in shipping container with sample.
Shipment	FROZEN, unless sample is whole unit of shelf stable or keep-refrigerated product. All samples must be mailed via the FSIS-contract overnight delivery/courier service. Mail samples so they arrive at a laboratory on a day it is open.
References	Import Inspection Manual, Part 6, Section 3

**Product Sampling - Food Chemistry (Imports)
Protein Fat Free at the Tightened and Hold Level**

Program Title	Imported Meat and Poultry Product Sampling-Protein Fat Free at the Tightened and Hold Level
Program Dates	Ongoing
Analyzed for	Protein Fat Free determination as mandated.
Product to Sample	Imported Cured Pork Product including: hams, shoulders, picnics, butts, and loins. Also, ham patties, chopped ham, pressed ham, and spiced ham.
Collection Instructions	Randomly select 5 sample units from a single lot. A sample may be a whole unit, more than one unit, or various portions of a unit. If the unit weighs less than 12 ounces, select enough units to provide a sample weighing approximately one pound. A unit is a single processed piece (can, package etc.). If the unit weighs more than one and one-half pounds, either send entire unit, or chop the entire unit and send approximately one pound of chopped product for analysis. Place sample in a plastic bag. No paper or absorbent material should be placed in the plastic bag with the sample. Close the top of the bag by twisting it, secure it with several loops of a rubber band, then fold the twisted end over and secure with several loops of a rubber band. Place the sample bag in a second plastic bag and close with a rubber band in the same manner. Leave some space in the bag around the sample to permit expansion of the sample with out splitting the plastic bag if the sample is frozen. Use a rubber band to attach identification strip to each bagged sample.
Sample Request Form	Fill out the form according to the instructions. Place the sample request form in a plastic bag and place in shipping container with sample. Note: Enter ingredient statement and Group 2 protein percent in block #28.
Shipment	FROZEN, unless sample is whole unit of shelf stable or keep-refrigerated product. All samples must be mailed via the FSIS-contract overnight delivery/courier service. Mail samples so they arrive at a laboratory on a day it is open.
References	Import Inspection Manual, Part 6, Section 3 FSIS Directive 9550.1

**Product Sampling - Food Chemistry (Imports)
Maximum Internal Cooking Temperature**

Program Title	Imported Meat and Poultry Product Sampling- Maximum Internal Cooking Temperature
Program Dates	Ongoing
Analyzed for	Maximum Internal Cooking Temperature
Product to Sample	Imported Meat and Poultry Products- Luncheon Meats, Meat loaves, etc.
Collection Instructions	When a lot is assigned a MIT and another chemistry assignment, two sample units must be selected; one for MIT and the other for all other food chemistry analyses. A sample may be a whole unit, more than one unit. A unit is a single processed piece (can, package etc.) If the unit weighs less than 12 ounces, select enough units to provide a sample weighing approximately one pound. Place sample in a plastic bag. Close the top of the bag by twisting it, secure it with several loops of a rubber band, then fold the twisted end over and secure with several loops of a rubber band. Use a rubber band to attach identification strip to bagged sample portion.
Sample Request Form	Fill out the form according to the instructions. Place the sample request form in a plastic bag and place in shipping container with sample.
Shipment	FROZEN, unless sample is whole unit of shelf stable or keep-refrigerated product. All samples must be mailed via the FSIS-contract overnight delivery/courier service. Mail samples so they arrive at a laboratory on a day it is open.
References	Import Inspection Manual, Part 6, Section 3

**Product Sampling - Food Chemistry
Nutritional Analysis**

Program Title	Nutritional Analysis
Program Dates	Ongoing
Analyzed for	Nutritional content mandated under the NLEA
Product to Sample	Samples under voluntary or mandatory testing by NLEA
Collection Instructions	<p>Composite TWELVE (12) consumer units from the same production lot in one or two sample boxes.</p> <p>Alternatively, composite of a MINIMUM of SIX (6) consumer units, each randomly chosen to be representative of a production lot.</p> <p>Place sample in a plastic bag. Close the top of the bag by twisting it, secure it with several loops of a rubber band, then fold the twisted end over and secure with several loops of a rubber band. Leave some space in the bag around the sample to permit expansion of the sample without splitting the plastic bag if the sample is frozen. Use a rubber band to attach identification strip to bagged sample.</p>
Sample Request Form	Fill out the form according to the instructions. Place the sample request form in a plastic bag and place in shipping container with sample.
Shipment	FROZEN, unless sample is whole unit of shelf stable or keep-refrigerated product. Ship to the laboratory listed on the sample request form and on the PRE-ADDRESSED LABEL. Ship samples so they arrive in the laboratory on a weekday. Do not ship samples on Fridays or the day before a Federal holiday.
References	9 CFR 317.300, 381.409

**Product Sampling - Food Chemistry
Protein Fat Free**

Program Title	Protein Fat Free
Program Dates	Ongoing
Analyzed for	Protein Fat Free determination as mandated.
Product to Sample	Cured Pork Product including: hams, shoulders, picnics, butts, and loins. Also, ham patties, chopped ham, pressed ham, and spiced ham.
Collection Instructions	Select a ONE (1) pound sample from single lot. A sample may be a whole unit, more than one unit, or various portions of a unit. A unit is a single processed piece (can, package etc.). If the unit weighs less than TWELVE (12) ounces, select enough units to provide a sample weighing approximately ONE (1) pound. If the unit weighs more than one and one-half pounds (1½), send either the entire unit, or chop the entire unit and send approximately ONE (1) pound of chopped product for analysis. Place sample in a plastic bag. No paper or absorbent material should be placed in the plastic bag with the sample. Close the top of the bag by twisting it, secure it with several loops of a rubber band, then fold the twisted end over and secure with several loops of a rubber band. Place the sample bag in a second plastic bag and close with a rubber band in the same manner. Leave some space in the bag around the sample to permit expansion of the sample with out splitting the plastic bag if the sample is frozen. Use a rubber band to attach identification strip to each bagged sample.
Sample Request Form	Fill out the form according to the instructions. Place the sample request form in a plastic bag and place in shipping container with sample. In Block 28 enter the ingredients statement and the Group 2 protein percent.
Shipment	FROZEN, unless sample is whole unit of shelf stable or keep-refrigerated product. To the laboratory analyzing for the requested analysis. Ship samples so they arrive in the laboratory on a weekday. Do not ship samples on Fridays or the day before a Federal holiday.
References	MPI Manual, Part 23, 9 CFR 318.19, 319.104, 319.105

**Product Sampling - Food Chemistry
Nutritional Analysis**

Program Title	Nutritional Analysis
Program Dates	Ongoing
Analyzed for	Nutritional content mandated by NLEA
Specimen to Sample	Products under voluntary or mandatory testing by NLEA
Collection Instructions	<p>Composite TWELVE (12) consumer units from the <u>same</u> production lot.</p> <p>Alternately, composite a MINIMUM of SIX (6) consumer units randomly chosen to representative of <u>a</u> production lot.</p>
Sample Request Form	Fill out the form according to the instructions. Place the sample request form in a plastic bag and place it under the shipping container lid, but on top of the insulated lid. If tissue requested is unavailable for sampling, complete Block 33 and mail to the laboratory listed on the sample request form.
Shipment	FROZEN (unless otherwise stated on the Sample Request Form). Use sufficient coolant to maintain the specimens in the frozen state. Ship to the laboratory listed on the sample request form and on the PRE-ADDRESSED LABEL. SHIP samples so that they ARRIVE in the laboratory on a WEEKDAY. Do not ship on Fridays or the day before a Federal holiday.
References	9CFR 317.300 and 381.409

**Product Sampling - Food Chemistry
Protein Fat Free**

Program Title	Protein Fat Free
Program Dates	Ongoing
Analyzed for	Protein fat free determination
Specimen to Sample	Cured pork products including: hams, shoulders, picnics, butts, and loins. Also, ham patties, chopped ham, pressed ham, and spiced ham
Collection Instructions	<p>Select a ONE (1) pound sample from a single lot. A sample may be a whole unit, more than one unit, or various portions of a unit. A unit is a single processed piece (can, package, etc.).</p> <p>If the unit weighs less than TWELVE (12) ounces, select enough units to provide a sample weighing approximately ONE (1) pound. If the unit weighs more than ONE AND ONE-HALF (1½) pounds, send either the entire unit or chop the entire unit and send approximately ONE (1) pound of chopped product for analysis.</p>
Sample Request Form	<p>Fill out the form according to the instructions. Place the sample request form in a plastic bag and place it under the shipping container lid, but on top of the insulated lid. If tissue requested is unavailable for sampling, complete Block 33 and mail to the laboratory listed on the sample request form.</p> <p>In Block 28, enter the ingredients statement and the Group 2 protein percent.</p>
Shipment	<p>FROZEN (unless otherwise stated on the Sample Request Form). Use sufficient coolant to maintain the specimens in the frozen state. Ship to the laboratory listed on the sample request form and on the PRE-ADDRESSED LABEL. SHIP samples so that they ARRIVE in the laboratory on a WEEKDAY. Do not ship on Fridays or the day before a Federal holiday.</p>
References	MPI Manual, Part 23; 9CFR 318.19, 319.104, and 319.105

ATTACHMENT 4
RESIDUE SAMPLING

**Product Sampling - Residue
Egg Products**

Program Title	Residue Sampling Program for Egg Products
Program Dates	Ongoing
Analyzed for	Designated drug, pesticide or other chemical residue
Specimen to Sample	LIQUID: Unpasteurized filtered plain whole egg or yolk (WE/Y) DRIED: Pasteurized dried plain whole egg or yolk (DY)
Collection Instructions	<p>Collect samples prior to formulation.</p> <p>LIQUID: Collect approximately one (1) ounce of product two times a day for two consecutive days from a storage tank or vat. If the plant's processing schedule will not permit collecting the product on two consecutive days, collect the sample from a single day's production. Composite the four 1-ounce samples in the plastic sample cup.</p> <p>DRIED: Collect approximately six (6) ounces of product from a single day's production. Collect the sample in the whirl-pak bag. Identify the cup or whirl-pak bag with the production date, plant name, address, and official plant number.</p> <p>Place the cup or whirl-pak bag into a plastic bag. Tape this bag closed and place the USDA seal on the tape.</p>
Sample Request Form	Fill out the form according to the instructions. Place the sample request form in a plastic bag and place it under the shipping container lid, but on top of the insulated lid. If product requested is unavailable for sampling, complete Block 33 and mail to the laboratory listed on the sample request form.
Shipment	<p>LIQUID: LIQUID or FROZEN. Use sufficient coolant to maintain the specimens in the frozen state.</p> <p>DRIED: ROOM TEMPERATURE. There is no need to freeze the dried sample or to use coolant for shipping it. Ship to the laboratory listed on the sample request form and on the PRE-ADDRESSED LABEL. SHIP samples so that they ARRIVE in the laboratory on a WEEKDAY. Do not ship on Fridays or the day before a Federal holiday.</p> <p>NOTE: If results are not reported within 10 days subsequent to submission of a sample, contact the appropriate supervisor.</p>
References	Egg Products Inspectors Handbook, Section 8

**Product Sampling - Residue
Livestock**

Program Title	Residue Sampling Program for Slaughtered Livestock
Program Dates	Ongoing
Analyzed for	Designated drug, pesticide or other chemical residue
Specimen to Sample	Specimens as identified on FSIS Form 10,210, from the designated slaughter class. Specimens include fat, kidney, liver, muscle, eyeballs, urine, other body fluids or excretions, etc.
Collection Instructions	<p>Collect specimens from ONE (1) randomly selected carcass. Collect approximately ONE (1) pound of each requested tissue. Place into separate plastic bags. Close the bags with elastic bands. Place the bagged specimen into a second bag with a label identifying the tissue and carcass class.</p> <p>Follow special directions provided on the Sample Request Form for fluids and other non-tissue specimens.</p>
Sample Request Form	Fill out the form according to the instructions. Place the sample request form into a plastic bag and place it under the shipping container lid, but on top of the insulated lid. If tissue requested is unavailable for sampling, complete Block 33 and mail to the laboratory listed on the sample request form.
Shipment	FROZEN (unless otherwise stated on the Sample Request Form). Use sufficient coolant to maintain the specimens in the frozen state. Ship to the laboratory listed on the sample request form and on the PRE-ADDRESSED LABEL. SHIP samples so that they ARRIVE in the laboratory on a WEEKDAY. Do not ship on Fridays or the day before a Federal holiday.
References	FSIS Directive 917.1 FSIS Directive 10,530.1 FSIS Directive 10,530.2

**Product Sampling - Residue
Poultry**

Program Title	Residue Sampling Program for Poultry
Program Dates	Ongoing
Analyzed for	Designated drug, pesticide or other chemical residue
Specimen to Sample	Specimens as identified on FSIS Form 10,210, from the designated class. Specimens include fat, kidney, liver, muscle, etc.
Collection Instructions	Collect specimens from randomly selected carcasses. Collect each requested tissue from six (6) different carcasses from one producer's lot. Place each tissue into a separate plastic bag. Close the bags with elastic bands. Place each bagged specimen into a second bag with a label identifying the tissue and carcass class.
Sample Request Form	Fill out the form according to the instructions. Place the sample request form in a plastic bag and place it under the shipping container lid, but on top of the insulated lid. If tissue requested is unavailable for sampling, complete Block 33 and mail to the laboratory listed on the sample request form.
Shipment	FROZEN (unless otherwise stated on the Sample Request Form). Use sufficient coolant to maintain the specimens in the frozen state. Ship to the laboratory listed on the sample request form and on the PRE-ADDRESSED LABEL. SHIP samples so that they ARRIVE in the laboratory on a WEEKDAY. Do not ship on Fridays or the day before a Federal holiday.
References	MPI Directive 917.1 FSIS Directive 10,530.1 FSIS Directive 10,530.2

**1997 Product Sampling - Residue (Imports)
Fresh/ Frozen Meat and Poultry Product**

Program Title	Residue Sampling Program for Imported Fresh/Frozen Product
Program Dates	Ongoing
Analyzed for	Antibiotics, Sulfonamides
Specimen to Sample	All meat and poultry species. Fresh kidney tissue may be tested for antibiotics. Do NOT sample product that is practically all fat, skin, bone or a meat by-product such as an organ (other than liver), entrails, offal, or chitterlings.
Collection Instructions	Collect ONE (1) pound of liver or muscle tissue. Place into a plastic bag. Close the bag with elastic bands. Place the bagged specimen into a second bag with a label identifying the tissue.
Sample Request Form	Fill out the form according to the instructions. Write the words FRESH PRODUCT in bold letters In Block 18. Place the sample request form into a plastic bag and place it under the shipping container lid, but on top of the insulated lid.
Shipment	FROZEN (unless it is a whole unit of “Keep Refrigerated” product). Use sufficient coolant to maintain the specimens in the frozen state. All samples must be mailed via the FSIS-contract overnight delivery/courier service. Mail samples so they arrive at a laboratory on a day it is open. For designated laboratory, reference the chart (FSIS Form 10,520-5) in Import Inspection Procedures Manual, Part 6.
References	Import Inspection Procedures Manual, Part 6

**1997 Product Sampling - Residue (Imports)
Fresh/Frozen Chicken or Turkey Product**

Program Title	Residue Sampling Program for Imported Fresh/Frozen Chicken or Turkey Product
Program Dates	Ongoing
Analyzed for	Arsenic, Halofuginone
Specimen to Sample	Chicken and Turkey. Do NOT sample product that is practically all fat, skin, bone or a poultry by-product such as an organ (other than liver), entrails or offal.
Collection Instructions	Collect ONE (1) pound of liver or muscle tissue. Place into a plastic bag. Close the bag with elastic bands. Place the bagged specimen into a second bag with a label identifying the tissue.
Sample Request Form	Fill out the form according to the instructions. Write the words FRESH PRODUCT in bold letters in Block 18. Place the sample request form into a plastic bag and place it under the shipping container lid, but on top of the insulated lid.
Shipment	FROZEN (unless it is a whole unit of “Keep Refrigerated” product). Use sufficient coolant to maintain the specimens in the frozen state. All samples must be mailed via the FSIS-contract overnight delivery/courier service. Mail samples so they arrive at a laboratory on a day it is open. For designated laboratory, reference the chart (FSIS Form 10,520-5) in Import Inspection Procedures Manual, Part 6.
References	Import Inspection Procedures Manual, Part 6

**1997 Product Sampling - Residue (Imports)
Processed Chicken and Turkey Products**

Program Title	Residue Sampling Program for Imported Processed Chicken and Turkey Products
Program Dates	Ongoing
Analyzed for	Arsenic
Specimen to Sample	Chicken and Turkey (except highly processed multi-ingredient products such as pâtés and spreads). Do NOT sample product from product codes indicated on the chart (FSIS Form 10,520-4) in Import Inspection Procedures Manual, Part 6. Do NOT sample product that is practically all fat, skin, bone, gravy, broth, soup, sauce, or other highly liquid product where the poultry is not easily separable. Do NOT sample product that is a combination product or cannot be easily separable such as pizza, ravioli, wontons, poultry loaf w/extenders, etc.
Collection Instructions	Collect ONE (1) pound of liver/muscle tissue. Place into a plastic bag. Close the bag with elastic bands. Place the bagged specimen into a second bag with a label identifying the tissue.
Sample Request Form	Fill out the form according to the instructions. Place the sample request form into a plastic bag and place it under the shipping container lid, but on top of the insulated lid.
Shipment	FROZEN (unless it is a whole unit of shelf-stable or “Keep Refrigerated” product). Use sufficient coolant to maintain the specimens in the frozen state. All samples must be mailed via the FSIS-contract overnight delivery/courier service. Mail samples so they arrive at a laboratory on a day it is open. For designated laboratory, reference the chart (FSIS Form 10,520-4) in Import Inspection Procedures Manual, Part 6.
References	Import Inspection Procedures Manual, Part 6

**1997 Product Sampling - Residue (Imports)
Processed Meat and Poultry Products**

Program Title	Residue Sampling Program for Imported Processed Meat and Poultry Products
Program Dates	Ongoing
Analyzed for	Sulfonamides
Specimen to Sample	All meat (except goat) and poultry species. Do NOT sample product from product codes indicated on the chart (FSIS Form 10,520-4) in Import Inspection Procedures Manual, Part 6. Do NOT sample product that is practically all fat, skin, bone, gravy, broth, soup, sauce, or other highly liquid product where the meat or poultry is not easily separable. Do NOT sample product that is a combination product or cannot be easily separable such as pizza, ravioli, wontons, meat loaf w/extendors, etc.
Collection Instructions	Collect ONE (1) pound of liver/muscle tissue. Place into a plastic bag. Close the bag with elastic bands. Place the bagged specimen into a second bag with a label identifying the tissue.
Sample Request Form	Fill out the form according to the instructions. Place the sample request form into a plastic bag and place it under the shipping container lid, but on top of the insulated lid.
Shipment	FROZEN (unless it is a whole unit of shelf-stable or “Keep Refrigerated” product). Use sufficient coolant to maintain the specimens in the frozen state. All samples must be mailed via the FSIS-contract overnight delivery/courier service. Mail samples so they arrive at a laboratory on a day it is open. For designated laboratory, reference the chart (FSIS Form 10,520-4) in Import Inspection Procedures Manual, Part 6.
References	Import Inspection Procedures Manual, Part 6

**1997 Product Sampling - Residue (Imports)
Fresh/Frozen Meat Product**

Program Title	Residue Sampling Program for Imported Fresh/Frozen Meat Product
Program Dates	Ongoing
Analyzed for	Ivermectin
Specimen to Sample	All meat species. Do NOT sample product that is practically all fat, skin, bone or a meat by-product such as an organ (other than liver), entrails, offal, or chitterlings.
Collection Instructions	Collect ONE (1) pound of liver or muscle tissue. Place into a plastic bag. Close the bag with elastic bands. Place the bagged specimen into a second bag with a label identifying the tissue.
Sample Request Form	Fill out the form according to the instructions. Write the words FRESH PRODUCT in bold letters in Block 18. Place the sample request form into a plastic bag and place it under the shipping container lid, but on top of the insulated lid.
Shipment	FROZEN (unless it is a whole unit of “Keep Refrigerated” product). Use sufficient coolant to maintain the specimens in the frozen state. All samples must be mailed via the FSIS-contract overnight delivery/courier service. Mail samples so they arrive at a laboratory on a day it is open. For designated laboratory, reference the chart (FSIS Form 10,520-5) in Import Inspection Procedures Manual, Part 6.
References	Import Inspection Procedures Manual, Part 6

**1997 Product Sampling - Residue (Imports)
Fresh/Frozen Meat and Poultry Product**

Program Title	Residue Sampling Program for Imported Fresh/Frozen Meat and Poultry Product
Program Dates	Ongoing
Analyzed for	CHC/COP
Specimen to Sample	All meat and poultry species. Make sure some fat is present OR DO NOT take sample.
Collection Instructions	Collect THREE (3) pounds of muscle/fat tissue. Mark samples "CHC/COP". Place into plastic bags. Close the bags with elastic bands. Place the bagged specimens into second bags with a label identifying the tissue.
Sample Request Form	Fill out the form according to the instructions. One form should be completed per sample. Write the words FRESH PRODUCT in bold letters in Block 18. Place the sample request form into a plastic bag and place it under the shipping container lid, but on top of the insulated lid.
Shipment	FROZEN (unless it is a whole unit of "Keep Refrigerated" product). Use sufficient coolant to maintain the specimens in the frozen state. All samples must be mailed via the FSIS-contract overnight delivery/courier service. Mail samples so they arrive at a laboratory on a day it is open. For designated laboratory, reference the chart (FSIS Form 10,520-5) in Import Inspection Procedures Manual, Part 6.
References	Import Inspection Procedures Manual, Part 6

**1997 Product Sampling - Residue (Imports)
Processed Meat and Poultry Products**

Program Title	Residue Sampling Program for Imported Processed Meat and Poultry Products
Program Dates	Ongoing
Analyzed for	CHC/COP
Specimen to Sample	All meat and poultry species from product codes indicated on the chart (FSIS Form 10,520-4) in Import Inspection Procedures Manual, Part 6.
Collection Instructions	Collect THREE (3) pounds of muscle/fat tissue. Mark samples "CHC/COP". Place into plastic bags. Close the bags with elastic bands. Place the bagged specimens into second bags with a label identifying the tissue.
Sample Request Form	Fill out the form according to the instructions. One form should be completed per sample. Place the sample request form into a plastic bag and place it under the shipping container lid, but on top of the insulated lid.
Shipment	FROZEN (unless it is a whole unit of shelf-stable or "Keep Refrigerated" product). Use sufficient coolant to maintain the specimens in the frozen state. All samples must be mailed via the FSIS-contract overnight delivery/courier service. Mail samples so they arrive at a laboratory on a day it is open. For designated laboratory, reference the chart (FSIS Form 10,520-4) in Import Inspection Procedures Manual, Part 6.
References	Import Inspection Procedures Manual, Part 6

ATTACHMENT 5

PATHOLOGY SAMPLING

Product Sampling – Pathology
Advanced Meat Recovery Product

Project Number	AMR01 (initial sample), FAMR01 (follow-ups to positive samples)
Program Title	Advanced Meat Recovery (AMR) Product Monitoring – Raw Product
Program Dates	Ongoing
Analyzed for	Spinal Cord
Product to Sample	Raw beef product derived from vertebral materials as it exits the AMR system (after the desinewer)
Collection Instructions	On the designated day, randomly select one composite sample for each form provided by OPHS, approximately two pounds from throughout a single lot of product. Place sample in an appropriately sized zipper-lock plastic bag. Identify the bag with the Sample Identification Label (FSIS 7355-2B) from an FSIS 7355-2A/B seal packet as outlined in FSIS Directive 7355.1 Rev 2. Refrigerate the sample until shipped.
Sample Request Form	Fill out the form according to the instructions in Block 18. Make sure all information requested in Block 28 is filled out. If product requested is unavailable for sampling, complete Block 33 and mail the form to the Eastern Laboratory. Place a small bar-coded label from same seal packet indicated above as shown in FSIS Directive 7355.1 Rev. 2. Check to insure that the number on the identification label matches the barcode number on the sticker placed on the form. Place the sample request form in a plastic bag and place the plastic bag into the shipping container with the sample. Seal the shipping container as outlined in FSIS Directive 7355.1, Rev.2.
Establishment Management Notification	Notify establishment management prior to sampling. Recommend establishment management to hold the sampled lot.
Shipment	Refrigerated. Ship same day as collected or within 24-hours of collection to the Eastern Laboratory address listed in Block 9 of the sample request form and on the PRE-ADDRESSED LABEL. Use sufficient frozen coolant to keep samples cold during transit. Samples collected and shipped on a Friday must have a SATURDAY DELIVERY sticker on it and Saturday Delivery marked on the shipping label to avoid delivery delays and discarded samples. DO NOT ship samples on Saturdays, Sundays, or the day before a Federal Holiday.
Availability of Test Results	Test results for the presence of spinal cord will be reported by e-mail to the IIC as soon as possible (i.e., typically within 48 hours of receipt of sample at the Eastern Laboratory). A final pathology report will be mailed to the IIC.
References	FSIS Directive 7355.1, Rev.2 FSIS Directive 7160.3