

According to the Paperwork Reduction Act of 1995, an agency may not conduct or sponsor, and a person is not required to respond to, a collection of information unless it displays a valid OMB control number. The valid OMB control number for this information collection is 0583-0132. The time required to complete this information collection is estimated to average 60 minutes per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE  <b>PRODUCTION INFORMATION ON                  POST-LETHALITY EXPOSED                  READY-TO-EAT PRODUCTS</b>  <i>(See Instructions on Page 4)</i>  <b>ALTERNATIVE 1: Both a post-lethality treatment                  and an antimicrobial agent or process are used.</b>	1a. ESTABLISHMENT NAME		1b. EST. # (e.g., 00023 P)
	1c. STREET ADDRESS (P.O. Box alone not acceptable)		
	1d. CITY	1e. STATE	1f. ZIP CODE
	1g. PLANT SIZE CATEGORY (specify very small, small, or large):		

**2. Annual Production Volume (enter actual lbs.)**

DELI PRODUCTS <sup>1</sup>		OTHER THAN DELI PRODUCTS <sup>2</sup>						
SLICED & PACKAGED AT OFFICIAL EST.	TO BE SLICED AFTER DISTRIB. FROM OFFICIAL EST.	HOT DOG PRODUCTS	FULLY COOKED PRODUCTS	FERMENTED PRODUCTS (with or without cooking)	DRIED PRODUCTS	SALT-CURED PRODUCTS	FROZEN PRODUCTS	PATÉ PRODUCTS

**3. (Select applicable letter below):**

	DELI PRODUCTS <sup>1</sup>		OTHER THAN DELI PRODUCTS <sup>2</sup>						
	SLICED AND PACKAGED AT OFFICIAL EST.	TO BE SLICED AFTER DISTRIB. FROM OFFICIAL EST.	HOT DOG PRODUCTS	FULLY COOKED PRODUCTS	FERMENTED PRODUCTS (With or without cooking)	DRIED PRODUCTS	SALT-CURED PRODUCTS	FROZEN PRODUCTS	PATÉ PRODUCTS
A. Validated log reduction of <i>Listeria monocytogenes</i> by your post-lethality treatment:  a. more than 2 logs b. 2 logs c. 1 log d. less than 1 log									
B. Validated or highest increase in <i>Listeria monocytogenes</i> allowed by your antimicrobial agent or process:  a. less than 1 log b. 1 log c. 2 logs d. more than 2 logs									
C. How often do you test food contact surfaces per line each year?  a. more than 4 times b. 3 or 4 times c. 2 times d. less than 2 times									

See Footnotes on Page 4

4. PRINT NAME/TITLE OF AUTHORIZED ESTABLISHMENT OFFICIAL	5. SIGNATURE OF AUTHORIZED EST. OFFICIAL	6. DATE
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	1g. PLANT SIZE CATEGORY (specify very small, small, or large):		

**2. Annual Production Volume (enter actual lbs.)**

DELI PRODUCTS <sup>1</sup>		OTHER THAN DELI PRODUCTS <sup>2</sup>						
SLICED & PACKAGED AT OFFICIAL EST.	TO BE SLICED AFTER DISTRIB. FROM OFFICIAL EST.	HOT DOG PRODUCTS	FULLY COOKED PRODUCTS	FERMENTED PRODUCTS (with or without cooking)	DRIED PRODUCTS	SALT-CURED PRODUCTS	FROZEN PRODUCTS	PATÉ PRODUCTS

<b>3. (Select applicable letter below.                      Answer either A &amp; B or C &amp; D):</b>	DELI PRODUCTS <sup>1</sup>		OTHER THAN DELI PRODUCTS <sup>2</sup>						
	SLICED AND PACKAGED AT OFFICIAL EST.	TO BE SLICED AFTER DIST. FROM OFFICIAL EST.	HOT DOG PRODUCTS	FULLY COOKED PRODUCTS	FERMENTED PRODUCTS (With or without cooking)	DRIED PRODUCTS	SALT-CURED PRODUCTS	FROZEN PRODUCTS	PATÉ PRODUCTS
A. Validated or highest increase in <i>Listeria monocytogenes</i> allowed by your antimicrobial agent or process: <ul style="list-style-type: none"> <li>a. less than 1 log</li> <li>b. 1 log</li> <li>c. 2 logs</li> <li>d. more than 2 logs</li> </ul>									
B. If using antimicrobial agent or process, how often do you test food contact surfaces per line each year? <ul style="list-style-type: none"> <li>a. more than 8 times</li> <li>b. 5,6,7 or 8 times</li> <li>c. 4 times</li> <li>d. less than 4 times</li> </ul>									
<b>OR</b> C. Validated log reduction of <i>Listeria monocytogenes</i> by your post-lethality treatment: <ul style="list-style-type: none"> <li>a. more than 2 logs</li> <li>b. 2 logs</li> <li>c. 1 log</li> <li>d. less than 1 log</li> </ul>									
D. If using post-lethality agent, how often do you test food contact surfaces per line each year? <ul style="list-style-type: none"> <li>a. more than 8 times</li> <li>b. 5,6,7 or 8 times</li> <li>c. 4 times</li> <li>d. less than 4 times</li> </ul>									

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	1c. STREET ADDRESS (P.O. Box alone not acceptable)		
	1d. CITY	1e. STATE	1f. ZIP CODE
	1g. PLANT SIZE CATEGORY (specify very small, small, or large):		

**2. Annual Production Volume (enter actual lbs.)**

DELI PRODUCTS <sup>1</sup>		OTHER THAN DELI PRODUCTS <sup>2</sup>						
SLICED & PACKAGED AT OFFICIAL EST.	TO BE SLICED AFTER DISTRIB. FROM OFFICIAL EST.	HOT DOG PRODUCTS	FULLY COOKED PRODUCTS	FERMENTED PRODUCTS (with or without cooking)	DRIED PRODUCTS	SALT-CURED PRODUCTS	FROZEN PRODUCTS	PATÉ PRODUCTS

**3. (Select applicable letter below):**

A. How often do you test food contact surfaces per line each month?  a. more than 4 times b. 4 times c. 3 times d. 2 times e. 1 time f. less than 1 time	DELI PRODUCTS <sup>1</sup>		OTHER THAN DELI PRODUCTS <sup>2</sup>						
	SLICED & PACKAGED AT OFFICIAL EST.	TO BE SLICED AFTER DISTRIB. FROM OFFICIAL EST.	HOT DOG PRODUCTS	FULLY COOKED PRODUCTS	FERMENTED PRODUCTS (With or without cooking)	DRIED PRODUCTS	SALT-CURED PRODUCTS	FROZEN PRODUCTS	PATÉ PRODUCTS

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## INSTRUCTIONS FOR COMPLETING THE FORM

As stated in 9 CFR 430, FSIS collects annual production volume and information on post-lethality exposed ready-to-eat (RTE) meat and poultry products. FSIS uses the information as a basis for directing its verification activities, including microbiological sampling, at affected establishments. Establishments must complete this form and submit it to FSIS at least annually and whenever there is a significant change in the alternative category or volume of production.

The regulations classify the products by the *L. monocytogenes* control alternative used:

ALTERNATIVE 1: Establishment uses a post-lethality treatment and an antimicrobial agent/process

ALTERNATIVE 2: Establishment uses either a post-lethality treatment or an antimicrobial agent/process

ALTERNATIVE 3: Establishment uses sanitation and a testing program and uses neither a post-lethality treatment nor an antimicrobial agent or process

### Footnotes for Products:

1 Deli Products: A ready-to-eat meat or poultry product that typically is sliced, either in an official establishment or after distribution from an official est., & typically is assembled in a sandwich for consumption (9 CFR 430.1). Examples include ham, bologna, chicken roll, turkey breast, olive loaf.

2 Other than Deli Products: Hot dog products include a ready-to-eat meat or poultry frank, frankfurter, or weiner such as a product defined in 9 CFR 319.180 and 319.181 (9 CFR 430.1). Examples include hot dogs, wieners, frankfurters.

Fully cooked products include chicken nuggets, chili, fully cooked bacon.

Fermented products include dry salami, Lebanon bologna, cervelat, thuringer, summer sausage, pepperoni.

Dried products include include jerky, dried beef, dried duck breast, basturma, carne seca.

Salt-cured products include country cured ham, prosciutto, dry cured duck, coppa, cappicola.

Frozen products include frozen chicken breasts, fully cooked and breaded.

Paté products include Paté.

### ITEMS 1a - 1g

- Enter establishment's name, number (*See instructions below*), address and size category.

When entering the Establishment Number (Est. No.), follow these guidelines:

- Enter only one Est. No. on the form. If more than one number applies, for example if you have a number for both meat (M) and poultry (P), use the number for the species which is the most predominantly produced.
- Enter the Est. No. using five numeric and up to three alpha characters for example 00123 M. Enter two blank spaces between the Est. No and the species indicator (M in this example). If there is an additional identifier, place it in the space just preceding the species indicator.

### ITEMS 1a - 1g (Continued)

When entering the Establishment Number (Est. No.), follow these guidelines:

- When entering the Est. No., if it is less than 5 digits, for example 123, complete the Est. No. field by filling in the first two digits with zeroes, or 00123. The same applies for any number with less than 5 digits.

### ITEM 1g PLANT SIZE CATEGORY

- A very small plant has fewer than 10 employees or annual sales of less than \$2.5 million.
- A small plant has 10 to 500 employees.
- A large plant has more than 500 employees.

### ITEM 2 ANNUAL PRODUCTION VOLUME

- Enter your establishment's annual production volume in hundreds, thousands, or millions of pounds, as applicable, of post-lethality exposed RTE meat and poultry products for each Alternative in each product category column.

### ITEM 3 ALTERNATIVE 1 - ALTERNATIVE 3

- For Alternative 1 and Alternative 2, in each product category column, as applicable, select the applicable letter that most nearly corresponds to your establishment's control of *L. monocytogenes (Lm)*, the log reduction or growth limitation achieved, and the frequency of food-contact surface verification testing. Please make sure that you select the minimum log reduction achieved by the post-lethality treatment or the highest growth limitation allowed by the antimicrobial agent or process for each product category.
- For products in Alternative 3, select the applicable letter that corresponds to the establishment's frequency of food contact surface testing.

### ITEMS 4-6

- Print Name and Title of Authorized Official
- Signature and Date of Authorized Official and Date Signed (Note: If you re completing and submitting the form electronically, enter the name of the Authorized Official and the Date completed.)

### **SUBMIT THE COMPLETED FORM ELECTRONICALLY ONLINE, BY MAIL OR FAX:**

- Program Analysis Division (PAD), OPPD, FSIS, USDA  
1400 Independence Ave SW  
Mail Stop 3767  
Washington, D.C. 20250  
Telephone no.: 1-800-233-3935 or 402-344-5000  
Fax no.: 202-720-0582