

**FSIS Pathogen Reduction/Hazard Analysis Critical Control Points (PR/HACCP) *Salmonella* Set Results for Individual Establishments (current as of October 06 2008):
Category 2* Young Chicken (Broiler) Establishments**

Product Class	Category	Establishment Number	Name	City	State	Date of Sample Set Analysis Completion	Most Current FSIS Set Result	Previous FSIS Set Result
Broilers	2	00112 M-00112 P	Tyson Foods Inc	Green Forest	AR	09/04/2008	PASS; >50% STANDARD	PASS; <=50% STANDARD
Broilers	2	06058 P	Draper Valley Holdings LLC	Mount Vernon	WA	01/17/2008	PASS; >50% STANDARD	PASS; <=50% STANDARD
Broilers	2	07016 P	Pilgrim's Pride Corporation	El Dorado	AR	07/16/2007	PASS; >50% STANDARD	PASS; <=50% STANDARD
Broilers	2	07156 P	Tyson Foods Inc.	Hope	AR	02/17/2008	PASS; >50% STANDARD	PASS; <=50% STANDARD
Broilers	2	13485 P	Pilgrim's Pride Corporation	Farmerville	LA	06/04/2008	PASS; >50% STANDARD	PASS; <=50% STANDARD
Broilers	2	15724 P	Case Farms of Ohio Inc.	Winesburg	OH	06/12/2008	PASS; >50% STANDARD	PASS; <=50% STANDARD
Broilers	2	20446 M-20446 P	Central IL Poultry Processing	Arthur	IL	07/31/2008	PASS; >50% STANDARD	PASS; <=50% STANDARD
Broilers	2	01362 P	Tyson Foods Inc.	Noel	MO	05/21/2008	PASS; >50% STANDARD	PASS; >50% STANDARD
Broilers	2	02632 P	Pilgrim's Pride Corp	Live Oak	FL	07/03/2008	PASS; >50% STANDARD	PASS; >50% STANDARD
Broilers	2	07374 P	To Rico LTD	Aibonito	PR	06/04/2008	PASS; >50% STANDARD	PASS; >50% STANDARD
Broilers	2	27425 P	G & G Poultry Inc.	Birdsboro	PA	07/24/2008	PASS; >50% STANDARD	PASS; >50% STANDARD
Broilers	2	04653A M-04653A P	Agriprocessors Inc.	Postville	IA	04/25/2007	PASS; >50% STANDARD	FAILED; EXCEEDED STANDARD

***Only active or seasonal establishments that are currently operating and subject to sampling with the most recent set >50% of the performance standard without exceeding the standard are listed. These establishments remain in full compliance with the performance standard/baseline guidance.**

Notes for Clarification:

- A. On or about the 15th of each month FSIS updates and posts the "Salmonella Set Category Results for Individual Establishments" for sets completed by the end of the prior month.
- B. At this time FSIS is posting set results for broiler carcasses because a primary focus for the Agency in recent years has been to reverse an upward trend in percentage of sample results positive for Salmonella in broilers; Category 2 and 3 results for other product classes are planned for posting at a later date.
- C Listed establishments are those with sufficient annual production for FSIS to obtain a timely set (see: http://www.fsis.usda.gov/Science/Scheduling_Criteria_Salmonella_Sets/index.asp).
- D. Establishments are sorted by previous FSIS set result, then numerically by establishment number.
- E. Establishments notifying FSIS that they no longer are producing a raw class of product will be removed from the listing in the next monthly update.

Terminology:

- A. "category" means the assigned level of process control for Salmonella results collected by FSIS (see: 71 FR 9772, 2/26/06; 73 FR 4767 1/28/08).
- B. "at or below half" means the number of positives in the set is at or below half the number of acceptable positives as stated in either 9 CFR (310.25(b)(1) or 381.94(b)(1)) or 70 FR 8058, 2/15/2005.
- C. "above half but not exceeding" means the number of positives in the set is above half but not exceeding the number of acceptable positives as stated in either 9 CFR (310.25(b)(1) or 381.94(b)(1)) or 70 FR 8058, 2/15/2005.
- D. "exceeding" means the number of positives in the set is above the number of acceptable positives as stated in either 9 CFR (310.25(b)(1) or 381.94(b)(1)) or 70 FR 8058, 2/15/2005.

Data Source: FSIS Data Warehouse (October 06 2008) Gurinder Saini