

SOP To Identify Establishments Eligible for Inclusion in *Salmonella* and *Campylobacter* Verification Sampling Program¹

Introduction:

FSIS schedules up to 75 new sample sets each month under the *Salmonella* and *Campylobacter* Verification Sampling Program for Raw Meat and Poultry.² The establishments and products selected for sample sets are chosen according to a risk-based algorithm from a list of eligible establishments and their respective products.³ These are the criteria used to create this list of plants and their products that are eligible for inclusion in the *Salmonella* and *Campylobacter* Verification Sampling Program.

Constructing the Sampling Frame:

The *Salmonella* and *Campylobacter* Verification Sampling Program currently schedules 8 different product classes for sampling: Cow/Bull, Steer/Heifer, Market Hog, Broilers, Turkeys, Ground Beef, Ground Chicken, and Ground Turkey. Eligibility requirements for the Intact Raw Products differ from the Intact Ground Products. *Campylobacter* verification sampling is applicable only to broiler and young turkey carcass sets scheduled to begin after July 1, 2011.

I. Establishments Producing Eligible Product

The first step in this process is to create a list of all establishments that produce sufficient volumes of eligible products.

1) Intact Raw Products

Using the electronic Animal Disposition Reporting System (eADRS), the total number of each class of eligible intact product that has been slaughtered at FSIS establishments for the last 12 months is collected. Establishments that meet the minimum production volume requirements are kept.

- A. Cow/Bull: minimum of 500 heads/year slaughtered
- B. Steer/Heifer: minimum of 500 heads/year slaughtered
- C. Market Hog: minimum of 500 heads/year slaughtered
- D. Broilers: minimum of 20,000 heads/year slaughtered
- E. Turkeys: minimum of 20,000 heads/year slaughtered

2) Raw Ground Beef

Establishments that had samples successfully collected and analyzed under the MT43 sampling program (*E. coli* in Raw Ground Beef) in the last 12

¹ Includes *Campylobacter* testing for Broiler and Turkey carcass sets begun after July 1, 2011

² See Federal Register Notice of July 25, 1996 regarding the HACCP Systems Final Rule;
<http://www.fsis.usda.gov/OPPDE/rdad/FRPubs/93-016F.pdf>

³ See "FSIS Scheduling Criteria and Algorithm for the *Salmonella* and *Campylobacter* Verification Sampling Program for Raw Meat and Poultry" on FSIS website at
http://www.fsis.usda.gov/Science/Scheduling_Criteria_Salmonella_Sets/index.asp

months are eligible for *Salmonella* Verification Sampling. Inspectors report the daily raw ground beef production volume every time a MT43 sample is collected, so that the mode (most frequent) response over the last 12 months is used to determine whether a plant meets minimum production volume requirements:⁴

A. Raw Ground Beef: minimum of 1000 pounds/day produced⁵

3) **Raw Ground Poultry (Chicken and Turkey)**

Salmonella Verification Sampling Program eligibility for Raw Ground Poultry is currently limited to plants that were included in the ground chicken and ground turkey baselines conducted in the 1990's. This is because FSIS does not currently collect detailed production volume data for ground poultry⁴, and also because the sampling program does not include plants that produce "raw comminuted poultry" products.⁶

II. Active Plants

The second step is to keep only establishments that are currently listed as active in their plant profiles. Plants that are shut down or withdrawn from inspection are removed from eligibility, as well as plants that are currently inactive for any reason (seasonal producers, temporarily closure, etc.).

III. Exclusions

Next, plants that meet certain exclusionary criteria are removed from the sampling frame. These criteria include the following:

1) At Establishment Level

- A. Plants that are currently in an ongoing set for any product are removed from the sampling frame.⁷
- B. Plants that completed and passed a set within 30 days of the date the sets are being scheduled to start collection are removed from the sampling frame.

2) At Establishment Product Level

- A. Occasional producers of products are identified by responses to prior sampling requests. Plants that returned a *Salmonella* Verification sampling request form with a code 72 response (product not produced in last 30 days) within 60 days of the date the sets are being scheduled to start collection are removed from the sampling frame for that product.
- B. Plants that perform only exempt slaughter (custom or religious slaughter) are identified by responses to prior sampling requests.⁸ Plants that

⁴ With the implementation of PHIS, finished product categories and production volume data will be available in plant profiles, which may affect how FSIS determines plants that meet production requirements for raw ground product (i.e. MT43 response no longer necessary).

⁵ Plants producing less than 1,000 pounds per day are tested for *Salmonella* under the MT43S (low volume) sampling program.

⁶ FSIS Notice to expand *Salmonella* Verification testing to include other raw comminuted poultry products is currently in development. This will increase the number of plants eligible for ground poultry sampling.

⁷ If a plant produces multiple products, these products are scheduled independently; however, it will not be scheduled for more than one set at a time.

returned a *Salmonella* Verification sampling request form with a code 60 response (product no longer produced) within 12 months of the date the sets are being scheduled to start collection are removed from the sampling frame for that product.

⁸ Plants that perform both exempt and non-exempt slaughter are eligible for Verification Sampling for the non-exempt products.