

## Module 4b: Microbiological Testing—Salmonella

**Goal** To inform inspectors of the regulatory and operational requirements that apply to *Salmonella*.

**Objectives** After completing this module portion, participants will be able to:

1. Explain why *Salmonella* testing is used. **Page 2, paragraph 4**
2. Explain the difference between process microbiological control guidelines and performance standards. **Page 2, paragraph 2**
3. State who will conduct *Salmonella* testing. **Page 2, paragraph 3**
4. List the species and types of product that must be tested. **Page 3, paragraphs 2 and 3**
5. List the sampling sites for cattle, swine, and turkeys. Name the method used to sample chickens. **Page 3, paragraph 4**
6. State what determines the compliance dates for *Salmonella* testing. **Page 4, paragraph 2**

**Steps** Introduce the video

Show the video

Review key points

### Instructions for Facilitators

**Say:** This segment outlines what *Salmonella* testing is. How the sampling is performed will be explained in Session II, Module 9a. For now, it is important to know that there are distinct differences between *E. coli* and *Salmonella* testing and results reporting. Keep these two separate in your mind as you view this portion of the video.

### Discussion Points

At the conclusion of this section, check for participant understanding by asking the following questions.

1. Who takes the *Salmonella* samples in the plants?

**Answer:** FSIS in-plant employees.

2. Why is *Salmonella* used as the monitored bacterium?

**Answer:**

- (a) It's the most common cause of foodborne illness associated with meat and poultry products.
- (b) It can be found in all major species (to varying degrees).
- (c) Using current sampling techniques, it can be recovered from a variety of meat and poultry products.
- (d) Any slaughter dressing interventions that will reduce *Salmonella* will also reduce other enteric bacteria.

3. What is a *Salmonella* performance standard?

**Answer:** Performance standards are regulatory requirements, and thus enforceable by FSIS.

4. How does this contrast with the *E. coli* performance criteria?

**Answer:** Performance criteria are only guidelines used to indicate how well process controls for contamination are working.

5. What products are tested for *Salmonella* that are not tested for *E. coli*?

**Answer:** *Salmonella* testing is also performed on ground and/or comminuted product.

6. When does the compliance phase begin in a plant?

**Answer:** The compliance phase of *Salmonella* sampling starts the day the plant is required to come under HACCP inspection.

**Final Comments**

**Say:** This portion covered *Salmonella* testing just to give a comparison and contrast to the *E. coli* part. Later, both *E. coli* and *Salmonella* will be covered separately and greater detail will be given for *Salmonella*.