

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, DC

FSIS NOTICE

40-08

6/9/08

NATIONWIDE YOUNG TURKEY MICROBIOLOGICAL BASELINE DATA COLLECTION PROGRAM - UPDATE

NOTE: This notice only applies to inspection program personnel at the establishments that are included as part of the FSIS Nationwide Young Turkey Microbiological Baseline Data Collection Program.

I. PURPOSE

This notice announces that the Food Safety and Inspection Service's (FSIS) Nationwide Young Turkey Microbiological Baseline Data Collection Program (YTBS) is beginning, and that the 90-day training ("shake down") period referred to in FSIS Notice 55-07, "Nationwide Young Turkey Microbiological Baseline Data Collection Program" has ended. Additionally, this notice:

1. cancels FSIS Notice 55-07, dated 8/31/07. The sampling instructions from that notice are included in this notice and have been slightly modified. These modifications are in bolded text;
2. provides new sampling code numbers to be used for the baseline study;
3. provides revised questions (Attachment 1) that will appear in Block 28 of FSIS Form 10,210-3, "Requested Sample Programs" (the sampling request form); and
4. answers some of the questions (Attachment 2) which FSIS received during the "shake down" period.

II. BACKGROUND

During the baseline study, which will continue for a minimum of twelve months, testing will include collection of carcass sponge samples at Re-Hang and Post-Chill from young turkeys slaughtered in Federal establishments. Young turkeys (including young breeder turkeys) are eligible for testing in this program. Re-Hang refers to the location in the process after the picker and prior to evisceration of the bird. Post-Chill refers to the point in the process where the turkey carcasses exit the immersion chiller or other chill media (such as ice) after all slaughter interventions have taken place, but

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before entering coolers or proceeding to further processing. The FSIS Nationwide Young Turkey Microbiological Baseline Data Collection Program will provide FSIS and the regulated industry with data concerning the prevalence and quantitative levels of selected foodborne pathogens and microorganisms that might serve as indicators of process control (e.g., *Campylobacter jejuni*, *Salmonella*, generic *Escherichia coli*, *Enterobacteriaceae*, coliforms and aerobic plate counts). These data will enable the Agency and industry to work more effectively toward reducing the risk of foodborne pathogens in FSIS-regulated products.

III. REVIEW OF FSIS DIRECTIVES AND VIDEO MATERIALS BY INSPECTION PROGRAM PERSONNEL

Upon receipt of this notice, inspection program personnel who will be collecting the samples are to review the following materials:

1. FSIS Directive 10,230.5 and the Self-Instruction Guide for Collecting Raw Meat and Poultry Product Samples for *Salmonella* Analysis (Attachment 1) are available at the following link:

<http://www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/10230-5.pdf>
http://www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/Salmonella_Analysis.pdf

2. The DVD titled "Sampling Raw Meat and Poultry for *Salmonella*".

You should have received a DVD copy of this instruction during the "shake down" period. If you have not received a copy of the DVD, send an e-mail to the "Young Turkey Baseline Mailbox" in Outlook. Include your name, establishment number, mailing address, and phone number so that a DVD can be mailed to you at your duty station.

3. FSIS Directive 10,210.1, Unified Sampling Form. The FSIS Nationwide Young Turkey Microbiological Baseline Data Collection Program uses FSIS Form 10,210-3 (Sample Request Form).

4. FSIS Directive 7355.1, Revision 2, Use of Sample Seals for Laboratory Samples and Other Applications. This directive can be accessed at the following web address.

<http://www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/7355.1Rev2.pdf>

If FSIS inspection program personnel have questions concerning the directives, DVD material, or the sampling procedures, they may send questions to the "Young Turkey Baseline Mailbox" in Outlook.

NOTE: Front-line Supervisors are to review this notice with inspection program personnel during a work unit meeting to ensure the appropriate inspection program personnel have reviewed the required materials in this section and conducted an awareness meeting with plant management described in Section IV of this notice.

IV. AWARENESS MEETING WITH PLANT MANAGEMENT

A. Upon receipt of this notice, the Inspector-in-Charge (IIC) is to have an awareness meeting with plant management to inform them that the establishment will be part of the FSIS Nationwide Young Turkey Microbiological Baseline Data Collection Program and explain the program. The actual baseline study will commence with receipt of this notice.

B. The IIC will review the following program points during the awareness meeting:

1. Individual sample testing results from the FSIS Nationwide Young Turkey Microbiological Baseline Data Collection Program will NOT be the basis for regulatory actions. Because FSIS Nationwide Young Turkey Microbiological Baseline Data Collection Program samples are non-regulatory, FSIS will NOT take regulatory actions based on results. Consequently, establishments need not hold product.

2. The FSIS Nationwide Young Turkey Microbiological Baseline Data Collection Program will collect carcass sponge samples at Re-Hang (after the picker and prior to evisceration) and Post-Chill (after all slaughter interventions have taken place, but before cooling or further processing) from young turkeys.

3. The purpose of the FSIS Nationwide Young Turkey Microbiological Baseline Data Collection Program is to collect data concerning the prevalence and quantitative levels of selected foodborne pathogens and microorganisms that might serve as indicators of process control.

4. The FSIS contract laboratory will analyze the sample, and FSIS will use the results for program development.

5. Inspection program personnel will only sample young turkeys and young breeder turkeys for this program. Young Turkeys are turkeys (less than 6 months of age), of either sex, that are tender-meated with soft, pliable, smooth-textured skin and breastbone cartilage (9 CFR 381.170 (a) (2) (ii)). Young breeders are turkeys that are approximately 15 months of age or younger and have completed one breeding cycle. Sampling for this program will NOT include “roasters and fryers” nor “mature (old) turkeys”.

6. Only young turkey and young breeder turkey carcasses that will have the head and feet removed and that will be eviscerated during the slaughter process, prior to chilling, are eligible for sampling in this program.

7. Inspection program personnel will collect samples from both production shifts over the course of the baseline if the plant operates more than one shift.

8. The laboratory will test the samples for generic *Escherichia coli*, *Campylobacter jejuni*, *Salmonella*, *Enterobacteriaceae*, coliforms, and aerobic plate counts. Inspection program personnel will send all samples to the FSIS contract laboratory, Food Safety Net Services, San Antonio, Texas.

9. The study will continue for a minimum of one year.

10. After FSIS has completed the FSIS Nationwide Young Turkey Microbiological Baseline Data Collection Program, the Agency will publish the study as the official report on the FSIS Web site. The report will present a summary of baseline findings on a national basis. FSIS will not publish individual plant results.

11. FSIS will NOT post the microbiological results in LEARN.

12. The Agency expects each establishment to carry out any sampling described in its food safety system or required by regulation (9 CFR 381.94) for raw poultry regardless of whether FSIS collects a FSIS Nationwide Young Turkey Microbiological Baseline Data Collection Program sample.

V. SAMPLING FORMS

A. Inspection program personnel will follow the methodologies for collecting samples as directed in this notice.

B. Sample Request Forms with the same collection week represent companion samples that form a sample pair. A sample pair consists of two sponge samples collected from a single carcass at Re-Hang, and two sponge samples from a single carcass representing the same grow-out flock/house slaughtered during the same specified production shift collected at Post-Chill.

C. Block 14 of FSIS Form 10,210-3 indicates the project ID code for the sample to be collected. There will be a sample ID code listed for the Re-Hang sample and a sample ID code for the Post-Chill sample, and the codes will indicate the production shift from which the sample pair is to be collected. The project ID codes for the sample pairs by production shift are as follows:

<p>First Shift Pair</p>	<p>Second Shift Pair</p>
<p>B47REHG1 – Re-Hang Shift1 B47POST1 – Post-Chill Shift 1</p>	<p>B47REHG2 – Re-Hang Shift 2 B47POST2 – Post-Chill Shift 2</p>

D. Each Sample Request Form identifies the week of sample collection (Block 4). To the extent possible, collect all samples during the designated week. Collect both samples of the sample pair (4 sponges) from the same grow-out flock/house (IICs should consult with plant management and any off-line inspectors who will be taking samples to ensure that they are sampling birds from the same grow-out flocks and to ensure sample integrity). Collected samples will go to the FSIS contract laboratory. Block 9 on the Sample Request Form will have the name and address of the contract laboratory preprinted. The contract laboratory will accept samples collected outside of the designated week if resources (supplies, time or personnel) or production timing do not permit submission of samples during the designated week. Therefore, if turkeys are NOT being slaughtered the week indicated in Block 4, please collect turkey carcass sponge samples as close to the designated week as possible (e.g., as soon as possible prior to or after the designated week).

E. Block 18 of FSIS Form 10,210-3 will denote the type of sample to be selected and the production shift from which the inspection program personnel are to collect the samples. The shift specified for sample collection will alternate during the study. For this study, the production shift number corresponds with the shift for which inspection program personnel enter the slaughter totals into the Electronic Animal Disposition Reporting System (eADRS).

F. During this baseline study, the questions found in Attachment 1 of this notice will appear in Block 28 of FSIS Form 10,213-3 for Re-Hang sample requests (B47REHG1 and B47REHG2). Inspection program personnel are to answer all questions on the form.

G. During this baseline study, the questions found in Attachment 1 of this notice will appear in Block 28 of FSIS Form 10,213-3 for Post-Chill sample requests (B47POST1 and B47POST2). Inspection program personnel are to answer all questions on the form.

VI. SAMPLE SUPPLIES

A. Review FSIS Directive 10,230.5 (see link on p. 2), Section 2, *Supplies*, and Section 5, *Preparation for Sample Collection*, before collecting samples. The following is a list of the supplies for each baseline sample request (see Appendix as well):

NOTE: There has been a change to the sampling supplies lists for the actual baseline study. This change is bolded below in the list. Inspection program personnel are instructed to use 25-ml of Buffered Peptone Water for moistening the sponges instead of the previous 30-ml used in the shake down period.

M20 box (shipper) with baseline sorting labels (project labels) plus two sets of supplies:

1. Supply List for Re-Hang:

- 4 pairs of sterile gloves;

2 sterile containers with 25 ml of sterile Buffered Peptone Water (BPW) for a total of 50 ml;

2 sterile specimen sponges in Whirl-Pak® bags;

2 sterile templates in bag;

2 zip-lock bags for storing collected samples;

1 6" X 12" plastic bag for FSIS Form 10,210-3;

1 Form 7355-2A/2B (Sample seals)

2. Supply List for Post-Chill:

4 pairs of sterile gloves;

2 sterile containers with 25 ml of sterile Buffered Peptone Water (BPW) for a total of 50 ml;

2 sterile specimen sponges in Whirl-Pak® bags;

2 sterile templates in bag;

2 zip-lock bags for storing collected samples;

1 6" X 12" plastic bag for FSIS Form 10,210-3;

1 Form 7355-2A/2B (Sample seals);

Absorbent pad;

1 cardboard separator;

Gel coolant pack(s);

FedEx expanded billable stamp

VII. SAMPLING PROCEDURES

NOTE: The following sampling procedure instructions are for this baseline study only. Inspection program personnel assigned to establishments that are participating in this study are to use the sample collection methods in this notice in lieu of the sample collection instructions in FSIS Directive 10,230.5, except where FSIS Directive 10,230.5 is referenced below.

Please be aware that sampling instructions have been slightly modified since the shake down period. Inspection program personnel will now use 25-ml of BPW diluent to moisten and ship the sponges. This change will be more consistent with sampling procedures that establishments should be following for PR HACCP turkey sponge samples, and will also be more consistent with sample preparation procedures for bovine and porcine carcass sponge samples specified in PR HACCP Final Rule Appendix F, Federal Register/ Vol. 61, No. 144/ Thursday, July 25, 1996/ Rules and Regulations page 38931.

A. GENERAL

1. Sample from the specified production shift (as defined by eADRS data entry).
2. In this study, there will be TWO carcass swabs per Re-Hang and TWO swabs per Post-Chill sample for a total number of four sponges. Inspection program personnel are to collect one turkey carcass for the Re-Hang sample. The first sponge will be used to swab the left side of the carcass, while the second sponge will be used to swab the right side of the carcass. These same procedures should be followed for the Post-Chill sample.

B. RE-HANG SAMPLING

1. Refrigerate the BPW containers upon receipt. Ensuring that the BPW is pre-chilled is CRITICAL to this FSIS Nationwide Young Turkey Microbiological Baseline Data Collection Program. Only use pre-chilled BPW.
2. Mark an "R" on the Sample Request Form identified with the project ID code S47REHG1 or S47REHG2 in the upper right-hand corner of the form. Do not write over the preprinted bar code on the form. Keep the Sample Request Form identified for the **Re-Hang** samples and the Re-Hang sample collection sponges together. Marking the Whirl-pak® bags containing the sponges with "R-L" (Re-Hang/left) and "R-R" (Re-Hang/right) prior to selecting the sample will help prevent confusion.
3. While wearing the first pair of sterile gloves (follow directions for putting on gloves in the *Salmonella* sampling guidelines), remove the turkey in a safe manner after it has dropped from the picking line into the evisceration Re-Hang area. Holding the turkey by the legs and avoiding contact with the back or thigh areas, place the turkey breast down on a sanitized work surface covered with clean paper towels or absorbent pads. Remove and discard the gloves. Note: If heavy birds require assistance for lifting, have helpers wear sterile gloves and do not touch the sampling areas.
4. For illustrations of the turkey sponge sampling technique see FSIS Directive 10,230.5 and the Self-Instruction Guide for Collecting Raw Meat and Poultry Product Samples for *Salmonella* Analysis, Attachment 1, Section 6 (d). Open the sponge bag by tearing off the top perforated strip. Do not remove the wire closures from the bag. Pull apart the two small white tabs on either side to open the mouth of the bag.
5. Remove the cap from one (25-ml) pre-chilled sterile BPW container, being careful not to touch the container opening. Carefully pour the entire contents of the

BPW container into the sponge bag marked with an “R-L” for the Re-Hang sponge sample. Do not contaminate the top inside of the Whirl-Pak® bag. Set the container aside.

6. Press the wire closures back together to close the top of the sponge bag. Use hand pressure on the outside of the bag to carefully massage the sponge until it is fully moistened. With the bag still closed, squeeze any excess diluent out of the sponge while carefully pushing the moistened sponge to the uppermost portion of the bag. .

7. Open the sponge sample bag, being careful not to touch its inner surface. The wire closure should keep the bag open. Set the bag aside, being careful not to contaminate the sponge and careful not to spill the remaining BPW fluid.

8. Open the sterile template bag by tearing off the top perforated strip. Set the template bag aside, being careful not to contaminate the template.

9. Put on the second pair of sterile gloves as described in Section Four of FSIS Directive 10,230.5, Aseptic Sampling Techniques. Carefully remove the moistened sponge from the bag by grasping the end of the sampling sponge with your gloved sampling hand. Do not touch the outside of the Whirl-Pak® bag.

10. With your other gloved hand, retrieve the template by its outer edge, taking care not to contaminate the inner edges that define the template’s sampling area.

11. Place the template over the back sampling area and hold it in place to the left of the vertebral column. Using your sampling hand wipe the sponge over the entire enclosed area approximately 10 times vertically and 10 times horizontally. Use only one side of the sponge. You may need to “roll” the template from side to side as you sponge since the carcass surface is not flat.

12. Repeat the sponging procedure using the same sponge but with the template placed over the left thigh sampling area. Turn the sponge over so that the unused side of the sponge contacts the thigh surface, wiping the entire area enclosed by the template with approximately 10 vertical and 10 horizontal passes of the sponge.

13. Carefully replace the sponge in the sample bag with the 25-ml of BPW without touching the outside of the bag with the sponge. Remove and discard the gloves. Expel any excess air from the sample bag and fold over the top edge of the bag 3 or 4 times to close the top. Secure the top by folding the wire attachments back against the bag. Discard the template.

14. Repeat steps for swabbing the right side of the same turkey carcass for the second half of the Re-Hang sample, using a new pair of gloves, as well as the new sponge in the Whirl-Pak® bag labeled “R-R” and a new template. Upon completion of the second swabbing, return the turkey carcass to the point where you collected the bird.

15. Each sponge should be carefully placed into its own separate Whirl-Pak® bag

(previously marked as described in step 2).

16. Place bagged carcass sponges for Re-Hang samples on ice or under refrigeration within five (5) minutes of collection. Place the collected and labeled sample bags in their own zip-lock type bag, which is provided, and hold under refrigeration until shipped.

C. POST-CHILL SAMPLING

1. After collection of the Re-Hang samples, determine the times that carcasses from the SAME grow-out flock/house will reach the end of the drip line, or equivalent, in air-chill systems. During the identified time period, follow the procedures described in paragraph B for selecting a Post-Chill carcass and for using aseptic techniques for collecting the sponge samples from both the right and left sides of the carcass.

2. The form for the Post-Chill samples will not require additional labeling, but the Whirl-pak® bags should be labeled with “P-L” (Post-Chill/left) and “P-R” (Post-Chill/right) prior to selecting the carcass. Note: If only a rear half of a carcass (saddle) is available for Post-Chill sponging, then it can be used to sponge the lower back and thigh areas as described for the Re-Hang sample collection.

3. Change disposable gloves after each sample is collected and whenever necessary to prevent cross-contamination of birds and samples. Extra gloves can be ordered in advance from any FSIS laboratory and used as needed. Avoid contamination of carcasses and specimen sponges.

4. Immediate cooling of bagged carcass sponges is not necessary for Post-Chill samples.

VIII. SAMPLE STORAGE PRIOR TO SHIPMENT

A. Inspection program personnel are to review and follow Section 8, *Sample Storage Prior to Shipment*, of FSIS Directive 10, 230.5, Attachment 1, for all samples collected. All samples are to be refrigerated after sampling and maintained under refrigeration at 40°F, or lower, until shipped. Keep all samples secure. Do not freeze samples.

B. Inspection program personnel should never store sample boxes near heaters or areas exposed to excessive heat.

IX. SHIPPING OF SAMPLES

A. Inspection program personnel are to review and follow the instructions in Section 9, *Sample Shipment*, of FSIS Directive 10,230.5, Attachment 1 and the Appendix provided with this notice. Samples are to be collected and shipped to the laboratory the same day.

B. First shift samples must be shipped the same day collected, or else they will be discarded by the laboratory. First shift samples may be collected Monday through Friday.

C. Second shift samples should only be collected Monday through Thursday, because of shipping-related issues. Samples collected on the second shift which are held refrigerated and shipped to the contract laboratory the next day will not be discarded.

D. Both halves (4 sponges) of a sample pair must be received by the contract laboratory in the same shipping container in order for the results from the sample pair to be accepted into the FSIS Nationwide Young Turkey Microbiological Baseline Data Collection Program database.

E. The sample pair is to be shipped to the laboratory contracted by FSIS to conduct this testing [Food Safety Net Services, 221 West Rhapsody, San Antonio, TX 78216] listed in Block 9 of FSIS Form 10,210-3.

X. OBTAINING RESULTS OF FSIS NATIONWIDE YOUNG TURKEY MICROBIOLOGICAL BASELINE DATA COLLECTION PROGRAM SAMPLES

Inspection program personnel will not receive laboratory testing results for the non-regulatory samples analyzed at the contract laboratory. These non-regulatory testing results are NOT posted in LEARN.

XI. CLARIFICATION OF COMMON QUESTIONS

During the 90-day training phase for this baseline study, many questions were fielded through the Policy Development Division and through the “Young Turkey Baseline Mailbox” in Outlook. Many of these questions are addressed in Attachment 2 of this notice, *Questions and Answers Concerning Young Turkey Nationwide Microbiological Baseline Data Collection Program*.

X. DATA ANALYSIS

OPHS will analyze the data collected for the nationwide young turkey microbiological baseline. The purpose of the analysis is to estimate the national prevalence and levels of bacteria of public health concern. The analysis will be used in a quantitative microbial risk assessment for the guidance of Generic *Escherichia coli*, Salmonella, and

Campylobacter performance standards to inform food safety policies for poultry. This data will also be used to update agency sampling plans.

Inspection program personnel are to direct questions to the “Young Turkey Baseline Mailbox” in Outlook.

A handwritten signature in black ink, appearing to read "Amy S. Duff". The signature is written in a cursive, flowing style.

Assistant Administrator
Office of Policy and Program Development

Attachment 1

**Changes to Block 28 Questions on
FSIS Form 10,210-3**

The information in this Attachment supersedes the information from FSIS Notice 55-07. FSIS has revised the questions in Block 28 of the forms for this study. FSIS removed some of the questions asked during the training period (i.e. “shake down”) and added others.

The following questions will appear in Block 28 for Re-Hang sample requests (B47REHG1 and B47REHG2). The information requested on both forms is essential for the correct analysis of FSIS Nationwide Young Turkey Microbiological Baseline Data Collection Program data. The italicized clarifications under the questions provide guidance that will not appear on the form. Inspection program personnel are to answer all questions on the form.

1. During which production shift was the bird slaughtered? First. Second.

Time? _____AM. PM.

Identify the production shift according to how you enter slaughter totals into eADRS. This will confirm you collected samples from the specified shift. Circle the appropriate production shift. Write in the time of the collection of the sample and circle whether it was taken in the AM or PM.

2. What is the maximum regulatory evisceration line speed in Birds-Per-Minute (BPM) for the shift under optimum conditions? _____

Write in the maximum regulatory evisceration line speed in Birds-Per-Minute (BPM) as it relates to size of the bird being sampled, if operating under optimum conditions.

3. What is the approximate evisceration line speed in Birds-Per-Minute (BPM) at the time this sample was taken? _____

Write in the line speed in Birds-Per-Minute (BPM) at the time this sample was collected.

4. Is the head on the Re-Hang carcass at the time of sample collection?

Yes. No.

Circle the appropriate response.

5. Which antimicrobial treatment is used in the on-line reprocessing system?

None. Acidified Sodium Chlorite. TSP. FreshFx. Chlorine Dioxide.
 Inspexx. Hypochlorous Acid. Other _____

Circle the appropriate response or specify the treatment for "other."

An on-line reprocessing system refers to the on-line removal of feces, digestive tract contents, or extraneous material that is contaminating the abdominal cavity of dressed carcasses which requires a waiver from FSIS. (This is in contrast to off-line reprocessing that occurs at a designated off-line work station.) An antimicrobial treatment refers to the use of any safe and suitable processing aid that reduces carcass bacterial loads.

If an on-line reprocessing system is not used, circle the word "None".

Acidified sodium chlorite refers to the product known as Sanova®.

TSP refers to the product trisodium phosphate.

FreshFx® refers to an aqueous solution of citric, phosphoric, and hydrochloric acids produced by SteriFX®.

Inspexx® is a peroxyacetic acid-based antimicrobial surface treatment produced by Ecolab®.

Hypochlorous acid refers to the chlorine based antimicrobial treatment produced by Tomco2®.

If an antimicrobial treatment other than those listed is in use, please circle the word "Other" and fill in the product name. Limit this response to 16 characters or less.

Mention of companies or commercial products does not imply recommendation or endorsement by the USDA over others not mentioned. USDA neither guarantees nor warrants the standards of any product mentioned. Product names are mentioned solely as examples.

6. What is the sample request form number for the Post-Chill sample in this sample pair? _____

Provide the form number (Block 1) for the Post-Chill sample to be collected on the same shift from the same grow out flock/house.

The following questions appear in Block 28 for Post-Chill sample requests (B47POST1 and B47POST2). The italicized clarifications under the questions provide guidance that will not appear on the form. Inspection program personnel are to answer all questions on the form.

1. What is the estimated post-evisceration weight of this bird (in pounds)? _____ lbs

Response should be rounded to the nearest pound.

2. Did the shift that this bird was slaughtered occur immediately after total clean-up/pre-op?

Yes. No.

Circle the appropriate response to identify if this production shift began immediately following a total clean-up (also referred to as a sanitation shift) or pre-operational inspection.

Recall that the production shift number should correspond with the shift for which slaughter totals will be entered in eADRS.

3. Is the neck on the Post-Chill carcass at the time of sample collection?

Yes. No.

Circle the appropriate response.

4. Which antimicrobial treatment is used in the chilling system?

None. Acidified Sodium Chlorite. FreshFx. Chlorine Dioxide. Inspexx.

Hypochlorous Acid. Other _____

Circle the appropriate response or specify the treatment for "other."

If an antimicrobial is not used, circle the word "None".

Acidified sodium chlorite refers to the product known as Sanova®.

FreshFx® refers to an aqueous solution of citric, phosphoric, and hydrochloric acids produced by SteriFX®.

Inspexx® is a peroxyacetic acid-based antimicrobial surface treatment produced by Ecolab®.

Hypochlorous acid refers to the chlorine based antimicrobial treatment produced by Tomco2®.

If an antimicrobial treatment other than those listed is in use, please circle the word "Other" and fill in the product name. Limit this response to 16 characters or less.

Mention of companies or commercial products does not imply recommendation or endorsement by the USDA over others not mentioned. USDA neither guarantees nor warrants the standards of any product mentioned. Product names are mentioned solely as examples.

5. Name of Grower _____

Specify the name of the grower of the flock (the specific house of origin)

represented by the sample pair. Use abbreviations to limit this response to sixteen (16) characters.

6. What is the sample request form number for the Re-Hang sample in this sample pair? _____

Provide the form number (Block 1) for the Re-Hang sample collected on the same shift from the same grow out flock/house.

Attachment 2

**Questions and Answers Concerning the Nationwide Young Turkey
Microbiological Baseline Data Collection Program**

1. **Question: When does the young turkey microbiological baseline project start?**

Answer: The project has begun.

2. **Question: How were poultry slaughter facilities selected to be included in the YTBS?**

Answer: The OPHS Young Turkey Baseline working group determined that all federal establishments that slaughter young turkeys and young breeder turkeys (no minimum production volume per year) would be eligible for selection to participate in this baseline study based on the established study criteria. Plants that operate or produce turkeys on a seasonal basis will still be included in the YTBS, and this type of production has been accounted for in the study design and sampling frame. Eligible establishments will receive multiple sample requests during the baseline study, with the frequency of sampling in an establishment based on production volume.

3. **Question: How would I determine if a plant had been selected to be included in the baseline data collection program?**

Answer: The list of plants selected for the baseline study is maintained by OPHS, Washington, D.C. If an establishment is included in the baseline study, the IIC will receive a copy of the FSIS Notice on the baseline and special sampling supplies, and individual sample requests will be identified in the PREP Schedule report for the program. You may also send an e-mail to the Young Turkey Baseline Mailbox in Outlook to inquire about the status of establishments.

4. **Question: What should I do if the establishment has been identified as being part of the YTBS but does not slaughter young turkeys or young breeder turkeys?**

Answer: Check Box 60 in Block 33 of all sample request forms and return the forms to the contract laboratory identified in Block 9.

5. **Question: If the feet are not removed until after post-mortem inspection, are these birds eligible to be included in the YTBS?**

Answer: Yes, these birds are still eligible to be included in the baseline study. If the feet cannot be removed due to interference with the normal mechanical evisceration process, then the best alternative is to rinse the attached feet using a gentle potable water rinse prior to sampling/rinsing the birds for the baseline study. Rinse the feet only to approximately the level of the hock joint and avoid rinsing the main portion of

the carcass. Then take the sponge sample from the carcass with the feet still attached.

6. Question: Should birds with head or feet still attached, slaughtered under religious exemption (for example Halal) be sampled?

Answer: Birds that are slaughtered under 9 CFR 381.11 religious exemptions are NOT eligible for sampling in this baseline study because they do not bear the mark of inspection 9 CFR 381.96. Birds that receive the mark of inspection ARE eligible for sampling even if there is a special labeling claim concerning a religious authority.

7. Question: Should establishments that do split-carcass type processing prior to chilling be included in the baseline sampling?

Answer: Yes, but the IIC will have to denote both flocks on the questionnaire (if two kill lines are used). If front and rear portions of the carcass are chilled separately then the post-chill collection procedure will involve retrieving two carcass components. The inspector should collect a front half at post-chill at the approximate time a portion from the original grow-out flock/house would reach the end of the drip line. At the same time, collect a saddle for simultaneous swabbing of both carcass portions. If necessary, due to loss of specific matching identity for both carcass portions, more than one *Name of Grower* can be entered in block 28.

8. Question: Can a plant be scheduled to sample for both PR/HACCP *Salmonella* performance standard verification sampling and the Young Turkey Baseline sampling at the same time?

Answer: Yes, it is possible to be conducting both sampling projects concurrently.

9. Question: How often might YTBS sample requests be received?

Answer: Samples might be requested up to 5 times per month in the largest establishments or 2 to 4 times per month in smaller establishments that produce young turkeys during September through December only.

10. Question: Where should questions about the Young Turkey Baseline Data Collection program be directed?

Answer: Send your questions to the “Young Turkey Baseline Mailbox” in the Outlook Address Book.

11. Question: When are the sample forms and supplies made available?

Answer: Young turkey slaughter plants will receive forms and supplies one to two weeks prior to initiation of the sampling. Inspectors must use only the designated sample box and enclosed supplies for the Young Turkey Microbiological Baseline.

Data Collection Program.

12. Question: I have received the Sampling Request Forms for selecting YTBS samples, but have not received any supplies. How do I obtain the supplies needed?

Answer: The Sample Request Forms and the sampling supplies for this baseline study are sent separately. The Sample Request Forms are printed and distributed at the beginning of each month and may arrive 1 to 3 weeks before you receive the sampling supplies. The laboratory ships sampling supplies to the designated establishments one to two weeks prior to the scheduled sampling. If sampling forms have been received, and no supplies have arrived by the beginning of the designated sampling week, send an e-mail to the Young Turkey Baseline Mailbox.

13. Question: How do I order additional supplies?

Answer: Send an email request with contact information and establishment number to the “Young Turkey Baseline Mailbox” in the Outlook Address Book.

14. Question: What should I do if the FedEx air bill is not included when I receive the sampling supplies?

Answer: Send an email to the Young Turkey Baseline Mailbox to request a replacement FedEx air bill. Please do not use blank FEDEX air bills or those intended for other projects.

15. Question: Can I use sample boxes or containers of BPW diluent other than the supplies sent to me for the YTBS?

Answer: No, program personnel are to use only the supplies sent for the YTBS.

16. Question: If I do not have a Sampling DVD, how do I go about getting one?

Answer: All establishments that participated in the shakedown phase should have received a DVD in their initial set of supplies. If you do not have one, send an email request with your contact information and establishment number to the Young Turkey Baseline Mailbox in the Outlook Address Book.

17. Question: What are the Project ID codes for the Full Implementation Young Turkey Baseline Study?

Answer: The Project ID Codes for the Full Implementation Study are:

First Shift Pair

B47REHG1 – Re-hang Shift1
B47POST1 – Post-Chill Shift 1

Second Shift Pair

B47REHG2 – Re-hang Shift 2
B47POST2 – Post-Chill Shift 2

18. Question: Why does the sample form ask for the form number of the companion sample?

Answer: Two forms (B47REHG1 and B47POST1 or B47REHG2 and B47POST2) make up a sample pair. Since the form numbers for the two sample request forms are different, this information allows for matching the samples to confirm that both samples were collected as a pair.

19. Question: What is unique about sampling procedures in this program?

Answer: A paired sample is taken at Re-Hang (right and left sides of the turkey with 2 sponges) and a paired sample at Post-Chill (right and left sides of the turkey with 2 sponges) from the same grow-out/flock house (lot) on each shift at least once per week. A complete sample will consist of a total of 4 sponges shipped together.

20. Question: Are both paired samples (Re-Hang RR, RL; and Post-Chill PR, PL) taken from the same flock slaughtered on each shift? (See p. 4)

Answer: Yes.

21. Question: Are inspection personnel required to split or share the sample with the establishment?

Answer: No. Inspection personnel are not required to split or share the sample with the establishment. Splitting/sharing the sample with the plant is not part of the baseline program design. However, if the plant is interested in doing their own study, they can certainly use their own supplies to collect sponge samples from a different bird at approximately the same time the FSIS sample is collected.

22. Question: In order to prevent accidental squeezing of feces from the carcass, would it be best to insert a clean foam plug into the vent prior to collecting the Re-Hang sponge sample?

Answer: No, not unless the vent is normally plugged prior to re-hang. The carcasses collected for this baseline should reflect routine processes in an establishment.

23. Question: What PBIS procedure code should be used when conducting the sampling?

Answer: The 05B02 Directed Sampling ISP code should be used.

24. Question: What are some common reasons for samples to be discarded?

Answer: All samples will be analyzed with the following exceptions:

- samples are missing their companion sample (all samples should arrive at the lab in pairs,

- the temperature requirements are NOT met upon receipt at the contract laboratory,
- a copy and NOT an original form accompanies the samples,
- the original form has been altered (i.e. do not cross out any preprinted information on the sample form),
- sample containers other than those provided for this baseline study were used to submit samples,
- sample containers (bottles and/or bags) are leaking, and
- samples are not received the day following collection.

25. Question: How can I best ensure that temperature requirements are met?

Answer: Inspection program personnel should ensure the following:

- collected samples should be refrigerated as soon as possible after collection,
- make sure the sponge samples have been cooled down prior to shipping,
- make sure the cold packs are completely frozen,
- use sufficient coolant to maintain sample temperatures during shipment,
- pre-chill the shipping container, and
- pack the shipper as close to the expected FedEx pick up time as possible.

26. Question: Should Block 21 (product temperature) on the sample request form (FSIS Form 10210-3) be filled in?

Answer: Leave Block 21 blank. FSIS Directive 10,210 indicates that, *If REQUESTED in the specific program instructions, enter the product temperature at the time the sample was collected.* Block 18 of the Sample Request Form (10,210-3) for the YTBS indicates the blocks on the form that must be completed for this study (Blocks 19, 20, 28-32). Block 21 is NOT required for this study. Leaving this block blank will not affect the analysis of submitted samples.

27. Question: Are the questions in Block 28 of FSIS Form 10,210-3 for the Full Implementation Young Turkey Baseline Study the same as the questions asked during the shake down period?

Answer: Some of the questions and instructions have changed. The questions have been modified to collect information on evisceration line speeds and antimicrobial treatments used in the chilling systems.

28. Question: When should samples be collected and shipped?

Answer: Inspection program personnel are to follow the instructions in Section 9, Sample Shipment, of FSIS Directive 10,230.5, Attachment 1. Samples are to be collected and shipped to the laboratory the same day when possible.

First shift samples should be shipped the same day collected or else they will be discarded by the laboratory. First shift samples may be collected Monday through

Friday.

Second shift samples should only be collected Monday through Thursday. Samples collected on the second shift and shipped to the contract laboratory the next day will not be discarded.

29. Question: Is there a special FEDEX account that this project is charged to?

Answer: Yes. Use only the FEDEX air bill that accompanies supplies in the sample box (M-20 shipper) labeled with the LIGHT YELLOW MM-47 project code. **DO NOT USE BLANK AIR BILLS OR CHECK "BILL THE RECIPIENT".**

30. Question: Is there Saturday delivery of samples?

Answer: Yes. First shift samples are shipped the same day they are collected M-F; Second shift samples are collected from M-Th and shipped at the next available FedEx pick up. (See p. 9).

31. Question: Which seal should go on the shipping container; the Re-Hang sample seal or the Post-Chill sample seal?

Answer: Either of the supplied sample seals may be used to seal the shipping container as long as it matches one of the samples inside the shipping container. It is also acceptable to apply both sample seals to the shipping container.

32. Question: Where are the samples sent to?

Answer: All samples are sent to a contract laboratory:

Food Safety Net Services
221 West Rhapsody
San Antonio, TX 78216.

SAMPLES SENT TO THE FIELD SERVICE LABORTORIES WILL BE DISCARDED.

33. Question: Are the results posted on the Laboratory Electronic Application for Results Notification (LEARN)?

Answer: No. The Agency will publish the summary results in a special report. No individual results will be published.

34. Question: Can a plant receive its individual results from samples collected during the Young Turkey Baseline Study (YTBS)?

Answer: FSIS does not intend to report sample results back to plant management or inspection personnel for these non-regulatory samples.

APPENDIX

1. Sampling supplies for the young turkey baseline study are different from supplies used for FSIS regulatory program for *Salmonella* in raw products. **Major differences include 4 sponges, 4 templates, 4 zip-lock bags, 4 25-ml containers of BPW, additional gloves, 2 form sleeves (Re-Hang and Post-Chill), two sets of sample seals and the M-20 shipper.**



2. A complete sample for the young turkey baseline includes four sponge samples: two swabs for Re-Hang and two swabs for Post-Chill. To prevent confusion **R/L** (Re-Hang/Left), **R/R** ((Re-Hang/Right), **P/L** (Post-Chill/Left) and **P/R** (Post-Chill/Right) should be written on the whirl-pak ®bags for the corresponding sponges before sampling takes place.



3. There will only be one cardboard separator included in the supply box for the actual baseline study. The **one cardboard** should be used to pack and ship the sample in the shipper as shown below to prevent the samples from being too warm.



4. The four sponge samples should be placed on top of the absorbent pad, followed by the one cardboard separator, the gel pack, the forms, and then the foam plug.

