

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

# FSIS NOTICE

46-09

6/8/09

## REVIEWING AND UPDATING ESTABLISHMENT PROFILE PROCESSING TAB PRIOR TO COMPLETING THE SURVEY FOR “RAW COMMINUTED” POULTRY

This notice cancels FSIS Notice 30-09, Survey for Ground Poultry Production dated 4/16/09. The notice is being revised to clarify what the Inspector-in-charge (IIC) needs to do to respond to the survey. Specifically, the notice now provides additional information about how the IIC is to review and update the Establishment Profile Processing Tab regarding all raw comminuted, ground, or mechanically separated poultry produced at the establishment to which the IIC is assigned.

This notice informs the IIC at establishments that produce raw ground, mechanically separated, or other comminuted poultry products that FSIS will conduct a national survey in these establishments. FSIS is considering expanding the *Salmonella* verification testing program to include nonintact products other than raw ground chicken and turkey. FSIS will use the results from this national survey to make an informed decision regarding the *Salmonella* verification testing program.

The IIC at any poultry establishment is to review the Performance-Based Inspection System (PBIS) Establishment Profile Processing tab. The IIC in any poultry establishment that has any of the following four HACCP processing categories (03B, 03C, 03H, or 03I) checked in the tab will be contacted about the survey:

### **3B: Raw Ground**

#### **Raw Ground Product (03B)**

- Chicken
- Turkey
- Combination including Beef
- Combination without Beef

### **03C: Raw Not-Ground**

#### **Raw Not-Ground Product (03C)**

- Chicken
- Turkey

### **03H: Heat Treated- Not Fully Cooked- Not Shelf Stable**

### **03I: Product with Secondary Inhibitors- Not Shelf Stable**

For the purposes of this survey, FSIS is defining “**raw comminuted poultry**” as any raw or otherwise not ready-to-eat (NRTE) single- or multi-ingredient product containing any amount of poultry food product that has been ground, mechanically separated, or otherwise

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processed to reduce particle size, other than breaded product. Raw comminuted poultry includes the following types of products:

1. All not ready-to-eat single-ingredient comminuted chicken or turkey, including ground or chopped chicken or turkey,
2. Any not ready-to-eat, multi-ingredient product that contains any amount of comminuted chicken or turkey and in whatever form (e.g. bulk, patties, links), as long as it is not breaded or
3. Any type of mechanically-separated or mechanically-deboned chicken or turkey.

At a later date the Agency may broaden the scope of the *Salmonella* verification testing program to include not ready-to-eat poultry products other than raw comminuted chicken or turkey, but this survey will be limited to raw comminuted poultry food products.

The IIC at any poultry establishment producing any raw comminuted poultry product is to review and verify that the Establishment Profile Processing tab lists one or more of the product classes indicated above. Within 30 days of publication of this notice, the IIC is to ensure the information is accurate in the Establishment Profile Processing tab. The Establishment Profile for any establishment that ***produces and ships*** in commerce any raw comminuted poultry product must be updated if not accurate within the specified time frame.

The instructions on how to review and update the Establishment Profile Processing tab are in **section 4.7** of the **PBIS User Guide Version 5.1.9** and can be accessed from within PBIS on the government issued computer. To access the user guide, perform the following steps: On the **Help** menu select **PBIS Help**, and the *PBIS User Guide* will open.

The survey will be distributed nationally on June 29, 2009. IICs must complete the survey within 30-days after receiving it.

## **ANALYSIS OF DATA**

The Office of Data Integration and Food Protection will use the data collected from this survey to modify its laboratory verification sampling frames for ground poultry products.

Refer questions regarding this notice to the Risk and Innovations Management Division through askFSIS at <http://askfsis.custhelp.com> or by telephone at 1-800-233-3935.



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